

# ECHEVERRIA

## VALLE DORADO

### SAUVIGNON BLANC 2025



ECHEVERRIA®

*Family Wines*

"Aromas of green apples, pineapples and peaches combine nicely with notes of fresh herbs and lemon blossoms. The palate is fresh and tasty, with a round and fruity finish".

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Central Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Sauvignon Blanc single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.  
5% Moscato grapes in the blend.

#### HARVEST:

March 3rd, 2025.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:

 Vegetarian

 Vegan

- Destemmed and chilled to 8 °C.
- Pneumatic pressing and 24 - 36 hours static sedimentation at 8°C prior to fermentation.
- Fermented in stainless steel tanks between 14 and 17° C for 25 days.
- Stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	12.5	% by vol.
Total Acidity:	4.5	grams per liter (Tart.)
Residual Sugar:	6.2	grams per liter
pH:	3.5	

#### SERVING T°:

Serve between 10° and 12°C.

#### CELLARING ABILITY:

At least 3 years

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Well Balanced  
Juicy – Aromatic

CERTIFIED  
**sustainable** CL  
Vinos de Chile

ISO 9001-HACCP