

SINGLE VINEYARD

Terra Pura

2022

SAUVIGNON BLANC

SAN ANTONIO VALLEY, CHILE

Bottle size: 750 ml
Alcohol: 13%
Total Acidity: 6.3 g/l
Residual Sugar: 4 g/l
pH: 3.27



VINIFICATION

The grapes for this Single Vineyard wine come from the San Antonio Valley, known for its cold climate with a coastal influence and old granitic soils, which enables tremendous aromatic development in the grapes, very good acidity levels, and minerality. Yields are limited to no more than 9,000 kg/hectare for greater concentration, and the grapes were picked during the second half of March. Once crushed, they underwent a six-hour cold maceration in stainless steel tanks for greater extraction of aromas and volume on the palate. Fermentation took place in stainless steel tanks at low temperatures (13°C) over the course of 30 days.

TASTING NOTES

Greenish-yellow in color with intense citrus aromas as well as mineral and herbal notes. The palate is crisp and offers rich acidity.

PAIRING SUGGESTION

This Sauvignon Blanc is ideal as an aperitif or with fish, shellfish, salads, and fresh cheeses.

OUR INSPIRATION

A better world is possible, and we believe that the correct path is one that takes us back to basics, back to nature, one that encourages us to face each day with imagination and determination. It's a way of being, and we see it as an inspiring movement. That's what we believe, and it's also why we created **TERRAPURA**, a line of wines that brings together the best of Chile's wine valleys and perfect for all those who never stop seeking.