

PURA 8 SAUVIGNON BLANC 2014

ORIGIN

Rapel Valley – VI Region - Chile

BLEND COMPONENT

Sauvignon Blanc: 100%

METHOD

Selecting only the best grapes, we take them through the winemaking process under the most delicate and accurate procedures. The grapes are precisely ripened and carefully harvested from the vineyard, and the grains are separated almost immediately to avoid damage and unwanted oxidation. Afterwards, the grapes are poured into large stainless steel tanks for fermentation.

AGEING

Since this is a young wine, it only undergoes a process of stabilization and filtration to achieve the perfect appearance and flavor.

TERROIR

Soil Type: Volcanic, alluvial

FERMENTATION

The main fermentation evolves at a controlled temperature of 12 - 15 °C for a period of time until the density level indicates the complete fermentation of sugars.

TASTING NOTES

The color is greenish yellow color with aromas of citrus fruits including lime and grapefruit, with some notes of tropical fruit such as pineapple and papaya. Delicate with good acidity, long persistence and fresh. Goes well with seafood and salads with light, fruity dressing.

TECHNICAL ANALYSIS

Alcohol: 13 Vol %

