



DON SILVESTRE

· RESERVA ·

SAUVIGNON BLANC_

THE VALLEY AND THE VINEYARDS

The Rapel valley, home to the grapes used in this wine, extends from east to west along its namesake river. The temperate Mediterranean climate of this valley brings hot, dry summers and rainfall occurs mostly during winter—ideal conditions to grow healthy, perfectly ripe grapes. Mountain breezes blow in the areas adjacent to the river, cooling the vines grown in the region and creating fine wines with rich fruity profiles and good concentrations.



VINIFICATION

The grapes used in this Sauvignon Blanc are harvested mostly mechanically during the cooler temperatures of the night. Following cold maceration the grapes are processed in a pneumatic press and their juice is clarified and fermented with selected yeasts under controlled temperatures. Once fermentation is completed, sediment is removed through a gentle filtering process carried out before bottling.

TASTING NOTES

Color: Clean and vibrant pale yellow.

Nose: Citrus fruit such as lime and orange blend with sweet fruit like peach and pineapple, all entwined with floral notes.

Palate: Medium bodied wine where its fresh acidity balances well with a riper fruit profile of white peach. Mineral touch and refreshing accents of lime towards the finish.

PAIRING

Ideal to pair with pomfret cebiche, salmon sashimi and green salads. Serve at 10 – 12° C.

TECHNICAL DATA

Winemaker: Iván Martinovic.
Variety: 100% Sauvignon Blanc.
Appellation: Rapel Valley.

AGING POTENTIAL

Disfruta hoy.