

# VISTAMAR

Cool Intensity



## B R i S A

### Sauvignon Blanc 2017

#### Appellation of Origin

##### Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

#### Harvest and vinification information

The grapes from which this wine is made come from different micro-climates in the Central Valley, producing an expressive combination of aromas and flavours. The result is a fresh, smooth and very fruity wine.

#### Description of the wine

**Colour:** shining pale yellow.

**Aroma:** delicate notes of pineapple and white peaches, with notes of white flowers.

**Flavour:** intensely fruity, with delicious acidity and a lovely texture.

**Serving temperature:** 8° C.

**Food match:** lean fish, green salads or as an aperitif.



Winemaker Director: Irene Paiva

#### Analysis

**Alcohol:** 13%

**pH:** 2.90

**Total Acidity:** 4.48 g/L tartaric acid

**Residual Sugar:** 5.68 g/L.