

V i S T ↑ M ∧ R

Enjoy Simplicity*







Sauvignon Blanc

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 pinapple 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	2016
Alcohol:	12.5%
pH:	3.01
Total Acidity::	4.48 g/L
Residual Sugar:	5.79 g/L



makes the simplest moments unique and unforgettable.

SAUVIGNON BLANC

Wine of Chile

VIST A M A R