PETIRROJO

RESERVA

Tasting Notes: Our Sauvignon Blanc is bright, clear straw yellow in color. The delicate nose features white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth.

Pairing Suggestions: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Nice pairing for raw and cooked seafood and light fish, lightly acidic cebiche and Peruvian fish-based dishes.

Recommended Serving: 8°C

Año: 2022

Variedad: 100% Merlot

DO: Colchagua

Viñedo: Vineyards located in San Juan de la Sierra;

planted mostly with NW exposition using VSP training techniques and drip irrigation.

Soil: Alluvial-colluvial origin in terraces and slopes

of medium-to-low fertility. Good drainage

Harvest: Mechanized night-time harvest. Harvest in two phases

6 days apart from each other, beginning the 2nd week

of March.

Fermentation: Fermentation in stainless steel tanks at an average

temperature of 12°C.

Aging: Sediment removal during decantation and fine lees

during post-fermentation.

Alcohol: 12,5°

pH: 3,33

Acidity (g/l): 3,37

Sugar (g/l): 1,82



