

PETIRROJO

ORGANIC WINE

TASTING NOTES

Our Sauvignon Blanc has a straw-yellow color, clean and bright, and a delicate nose marked by aromas of white flowers, with subtle hints of peach and vegetables, including green chili pepper and asparagus. There's a slight mineral profile that adds complexity, with a medium-to-low acidity, and a fresh sensation on the nose and palate.

PAIRING SUGGESTIONS

It's ideal to have as a summer aperitif by the pool or beach, enjoying a sunny afternoon. It pairs well with cooked and raw shellfish, as well as delicate fish. Enjoy with ceviches with low levels of citrus, or try with a Peruvian tiradito. Recommended Serving: 8°C

SOIL: Fertile soils with excellent depth and root exploration, comprised mostly of clays, rocks, and sand.

HARVEST: Manual and mechanized harvest, beginning the third week of April.

FERMENTATION: Alcoholic fermentation with selected yeasts in stainless steel tanks, few pump-overs, and temperatures controlled to a maximum of 26°C.

AGING: Micro-oxygenation in stainless steel.

VINTAGE: 2023

VARIETIES: 100% Sauvignon Blanc

APPELLATION: Colchagua

Alcohol: 12,5°

pH: 3,15

Acidity (g/l): 6,6

Sugar (g/l): 2,1

