



SIERRA BATUCO

Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes.

In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.

SAUVIGNON BLANC RESERVA 2018

Variety:	Sauvignon Blanc
Appellation:	Maule Valley, Chile
Origin:	Vineyard Batuco
Composition:	100% Sauvignon Blanc
Ageing Potential:	3 years in bottle, it can be consumed in 1/2 years.
Alcohol:	12.5%

TERROIR

Soils:	Deep alluvial clay and sand, low to medium fertility.
Topography:	Hilly.
Climate:	Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

VINIFICATION:

Harvest:	Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.
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The grapes were pressed to extract the juice prior to fermentation. The entire process is conducted in cold and protected against oxidation. The wine was fermented at temperatures between 12° and 16° C in steel tanks until dry, then allowed to lay over fine lees for 2 months, racked, fined and bottled.

Tasting Notes

This Sauvignon Blanc is pale yellow with silver highlights. The nose is of passion fruit and guava blended with citrus and tropical fruits such as lime, grapefruit, and bananas, supplemented with soft floral notes and mineral touches. The palate is elegant, with good acidity, great volume and lingering persistence. It is recommended to drink between temperature 8 ° - 12 ° C. A great wine for appetizer, shellfish, goat cheese, fresh salads and desserts.



For more information:
www.SIERRABATUCO.com