



TECHNICAL NOTES

Appellation アペラシオン
Rengo - Valle del Cachapoal, Chile
レンゴーカチャポアル・ヴァレー、チリ
Variety ブドウ品種
100% Sauvignon Blanc
ソーヴィニョン・ブラン

Alcohol アルコール度数

12,5%

Total Acidity 総酸度 3,85 g/L (H2SO4)

pH ペーハー値 3,33

Residual Sugar 残糖量 la/L

TASTING NOTES

Vibrant light greenish-yellow colour. The nose is young and fresh with delicate notes of tropical fruits. The palate is smooth with a natural and well-balanced acidity offers a clean and fruity finish.

Ideal to serve at 8-10 °C with fish and shellfish or as an aperitif.

色は輝かしい緑がかった淡い黄色。 トロピカルフルーツの若々しく フレッシュな香り。 バランス良い酸味で爽やかな果実味の 余間。

供出温度:8-10°C

アペリティフや魚介類のお料理と供に。

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

