

## ■ ALIWEN RESERVA - SAUVIGNON BLANC



in cold maceration for eight hours, before being pressed and left to ferment.

**Fermentation:** The must, placed in stainless steel vats, was inoculated with selected yeast. The process took 20 days, at temperatures ranging between 15<sup>o</sup> and 17<sup>o</sup> C. in order to extract the maximum varietal aromas and flavors.

### PRODUCT DESCRIPTION

This wine has a very pale colour with green tones. Intense fruit aromas unveil a crisp, medium body wine with delicate citrus notes. It is the perfect aperitif.

### WINEMAKER

Carlos Concha

### GRAPES AND VINEYARDS

Variety: 100% Sauvignon Blanc.

Origin: Curicó Valley.

### VINTAGE AND VINIFICATION

**Harvest:** The harvest was done manually in 350 Kg Bins.

**Reception:** After undergoing a rigorous selection, the grapes were crushed and placed

# UNDURRAGA

[www.undurraga.cl](http://www.undurraga.cl)