



CORNELLANA®
ESTATE GROWN

Cornellana wines come from our vineyards in Peumo, DO Cachapoal Valley. A magical and secluded place with a perfect micro climate which allows us to create unique high quality wines.

SAUVIGNON BLANC 2020

WINE OF CHILE

VINEYARD REGION: Peumo, D.O. Cachapoal Valley

100% Sauvignon Blanc

TASTING NOTES

MATURATION

The grapes are machine harvested at night, while still cold, to preserve fresh fruit aromas and flavors. After the crush, the grapes are cold skin macerated during 4 to 6 hours at 8-10°C, to obtain the aromatics compounds from their skins. The juice is clarified and fermented with selected yeast in stainless steel tanks at 14 to 16°C, which enables it to develop all of its varietal potential with pronounced citrus notes.

NOSE

Fresh and fruity, with notes of citrus, pineapple, white peaches and grapefruit. Accompanied by touches of fresh herbs and wild currant.

PALATE

Very fresh, juicy and citric, with a pleasant acidity and with a long finish.

FOOD MATCHES

Served chilled (10°-12°C). Perfect with “ceviche”, delicate fish or seafood, especially oysters and light vegetarian dishes. Very good to accompany pasta salads, as an appetizer along with different types of soft young cheeses and poultry dishes.

ALC/VOL: 12,0 % RESIDUAL SUGAR: 2 g/L
ACIDITY: 5,84 g/l(in tartaric acid) PH: 3,42

