



CORNELLANA®  
ESTATE GROWN

*Reserve*

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

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. The must is macerated at 10°C for 5-12 hours to enhance varietal aromas. The alcoholic fermentation is carefully controlled temperature to 14°C, to achieve clean, fresh and fruity flavors and enhance the aromas associated with the variety.

#### NOSE

Fresh and fruity. Notes of grapefruit, gooseberry, green apple, tomato leaves and pepper. Balanced acidity, young and refreshing.

#### PALATE

Refreshing and dry, with citrus notes that suggest ripe tropical fruits.

#### FOOD MATCHES

Accompanies fine salmon sushi rolls and octopus, crab based dishes, lobster and scallop. Ideal with green salads, Cesar salad and roasted tomatoes. Served chilled between 10-12°C.

**ALC/VOL:** 12,5% **RESIDUAL SUGAR:** 2,5 g/l  
**ACIDITY:** 5,8 g/l(in tartaric acid) **PH:** 3,32

