

BICENTENARIO

SAUVIGNON BLANC

TASTING NOTES

This wine has a pale yellow color with greeny reflexes. Clean and bright. Great mineral character and interesting notes of lime, grapefruit and green apple. In mouth, fresh and with a pleasant acidity and soft salty notes, generating a long and persistent finish.



VARIETIES

100% Sauvignon Blanc. Varieties of clay loam soil of volcanic origin.

AGING

Hand harvested.



FOOD PAIRING

Recommended to serve it with seafood, including lean fishes and also with pasta. Thanks to its balanced acidity, is a very good partner for sushi and ceviche.

SERVING

Serve between 12°C to 14°C (53°F to 57 °F)

EXPORT PACKAGE · 750 cc

ALCOHOL · 12.5% v/v

