



QUEREU VARIETAL

SAUVIGNON BLANC

VINTAGE	2016	ALC%	12.60 %
GRAPES	100% SAUVIGNON BLANC	RESIDUAL SUGAR	4.60 g/l
APELLATION	CENTRAL VALLEY	TA (C ₄ H ₆ O ₆)	7.18 g/l
HARVEST	MARCH 2016	PH	3.06

HARVEST, This wine is produced with grapes coming from vineyards in Central Valley. The grapes were harvested during the second week of March 2016. Before crushing, the grapes went through a selection table where all leaves and foreign elements were removed.

VINIFICATION, Destemmed and crushed grapes were gently pressed under an inert gas atmosphere. The wine was fermented in stainless steel tanks at controlled temperature of 14°- 15°C. The wine was maintained in contact with the lees for 8 days.

TASTING NOTES, Pale greenish yellow colour. Attractive nose. Herbal tones well assembled with citric notes, some white peaches and green apple. The mouth is fresh, juicy and very tasty. A medium body with good persistence and a very pleasant aftertaste.

SERVING SUGGESTIONS, As an aperitif or as an accompaniment for light fresh salads, fish and seafood dishes.

