



Fox Wines SpA
Bellavista 0251, Piso 4°
Providencia, Santiago Chile
info@foxwines.cl
www.foxwines.cl

MAR ANDES

ENTRY RANGE

SAUVIGNON BLANC



- Vintage 2021
- Grapes 100% Sauvignon Blanc
- Origin Central Valley
- Harvest April 2021

■ Vineyard Notes:

The grapes come from different growers in Chile's Central Valley, where there is a predominance of alluvial soils. Vineyards are trained vertically to improve their exposure to the sun's rays and enhancing the development of flavor in the fruit. The grapes are harvested by hand to ensure that they reach the winery in optimal conditions. They are separated from the stalks and then crushed but leaving a significant percentage of whole grains. Then the must is cooled and put aside to settle.

■ Vinification:

The wine was fermented in stainless steel at controlled temperature between 14° and 16° C for 20 days in order to obtain a maximum of aromas and varietal character. The wine was maintained in contact with the lees for additional 8 days to obtain more flavor and volume.

■ Tasting Notes:

An elegant yellow colour with greenish hues. The nose shows tropical fruit aromas and white flowers. The mouth is fresh with vibrant acidity very well balanced and beautiful finish.

■ Serving Suggestions:

Ideal as appetizer or with fresh green salads, light fish or with seafood.



MEAT



FISH - SEAFOOD



PASTA



CHEESE

■ Analytic Data:

- Alcohol content 12,8 %
- Residual sugar 3,19 g/l
- TA (C4H6O6) 7,4 g/l
- PH 3,03



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