



Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes. In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.



SIERRA BATUCO SAUVIGNON BLANC RESERVA

Composition : 100% Sauvignon Blanc
Appellation : Maule Valley, Chile
Origin : Vineyard Batuco
Ageing Potential : 3 years in bottle, it can be consumed in 1/2 years.

Soils : Deep alluvial clay and sand, low to medium fertility.
Topography : Hilly.
Climate : Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

Harvest : The grapes were manually harvested using 10kg baskets, selecting the best bunches in order to use the highest quality grapes. Then they were transported into the winery in 400kg bins. The grapes are fermented in stainless steel tanks between 27°- 30°C degrees (81° and 86°F), with post-fermentative maceration for up to another 10 days. The wines were aged 8 months in a mix of new and used barrels acquiring a remarkable complexity of flavors and aromas.

Tasting Notes:

This Sauvignon Blanc is pale yellow with silver highlights. The nose is of passion fruit and guava blended with citrus and tropical fruits such as lime, grapefruit, and bananas, supplemented with soft floral notes and mineral touches. The palate is elegant, with good acidity great volume and lingering persistence.

TEMPERATURE PAIRING FOOD

