



Sauvignon Blanc

 **TRES PALACIOS**
B o d e g a s y V i ñ e d o s

Produced and bottled by Bodegas y Viñedos Tres Palacios SpA.
Magnere 1543, Providencia. Santiago, Chile.

C h i l e
M a i p o V a l l e y

Sauvignon Blanc 2014

Our yellow-greenish Sauvignon Blanc has a bright freshness coming from the Pacific Ocean breeze, which gives the good acidity that distinguishes our product. This wine exhibits notes of pear and citrus fruits, such as fresh pineapple, grapefruit and lemon.

Alcohol:	13,0%
Yield:	9 Ton. / ha.
Selected Hectares:	5
Residual Sugar:	1,01 g/l.
Total Acidity (H2SO4):	3,78 g/l.
PH:	3,21
Free SO2:	0,028 g/l.
Total SO2:	0,122 g/l.

Color This is a pale yellow wine with distinctive green hues.

Nose The nose is fruity with aromas of tropical fruit like pineapple, lime and grapefruit. It is also fresh and herbaceous, with an intense pear perfume.

Mouth The mouth is fresh, lively, tasty, with good acidity due to the maritime influence. Also the minerality of the soil gives a good balance to the wine, resulting in a lingering, fresh and mouth watering Sauvignon Blanc.

It is ideal as an aperitif and to accompany seafood, white meats, fish and sushi.



Reserve