MIGUEL TORRES, ANDICA SAUVIGNON BLANC RESERVA BIO



PREMIUM WINES & SPIRITS SINCE 1823



DESCRIPTION

Beautiful and delicate very delicate and subdued yellow color. On the nose, tropical fruits, citrus fruits such as grapefruit and light herbal notes are remembered. In the mouth it is sweet, fresh and intense a wine to enjoy.

VINIFICATION

Maceration: 3 hours at low temperature Type of fermentation: Alcoholic Length of fermentation: 16 days Fermentation temperature: 12°C - 16°C .

ADDITIONAL INFORMATION

Grape variety: Sauvignon Blanc

Country: Chile Area: Valle de Curicó Color: White

Category: Wine Flavor profile: Aromatic, Fresh, Fruity

