

MIGUEL TORRES, ANDICA SAUVIGNON BLANC RESERVA BIO



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
Alcohol percentage: 13.00