



ORIGIN

Central Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with a fine texture, loamy and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 29 inches.

VINIFICATION

Reception: The grapes were harvested in 1,000 pound bins. They were crushed and placed in cold maceration for eight hours, before being pressed and left to ferment.

Fermentation: The process took place in stainless steel vats, for 18 to 22 days, at temperatures ranging between 59° and 62° F. in order to extract the maximum varietal aromas and flavors. ALC: 13%

PRODUCT DESCRIPTION

It has a pale color with green tones and is fruity, floral and exciting.

It is perfect to accompany salads, fish, seafood and cold meats.

WINEMAKER

Patricio Lucero.

SAUVIGNON BLANC

IT ALL
STARTS
WITH



U by UNDURRAGA