

SAUVIGNON BLANC 'SAN ELIAS'

2024 | White Wine



Chile, Central Valley

Siegel

Case Size: 12

Pale yellow in colour with green tones. On the nose it is intense with aromatic notes of grapefruit, pears and fine herbs. On the palate it is balanced, persistent and with excellent acidity.

Vinification:

Grapes are picked in the early morning to preserve freshness by taking advantage of the cooler temperatures. Fermentation is carried out at 14°C to 15°C to maintain delicate aromas and varietal purity. Once alcoholic fermentation is complete, a portion of the wine undergoes lees stirring to build texture and complexity. After blending, the wine is clarified, cold-stabilized, and filtered using earth, followed by sterile plate and membrane filtration to ensure microbiological stability. No oak aging is used, allowing the wine's fresh and expressive character to stand out.

Grape Varieties: Sauvignon Blanc

Classification: N/A | **ABV:** 13% | **Closure:** Screw Cap