



PUNTÍ FERRER  
FINE WINES CHILE

## SIGNATURE SAUVIGNON BLANC

### CLIMATE

*Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.*

### VINICULTURE

*Vineyard Age: 10 years*

*Conduction System: Espalier*

*Performance: 12 Ton / Ha*

*Harvest Type: Mechanical during the second half of March.*

### VINIFICATION

*Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures of 14-16 ° C.*

*Storage: Stainless steel tanks.*

### TASTING NOTES

*Visual: Brilliant pale yellow with green reflections.*

*Nose: Tropical fruit fragrances with citric and mineral touches.*

*Palate: Pleasant acid sensation mouth entry, light body with fresh mouth endings.*

*Pairing: Vegetables, appetizers, seafood, goat cheese and pastas.*

*Serving T°: 10 - 12°C*

