

Viña Edmara, Aconcagua, Sauvignon Blanc 2016



Grapefruit and lemon lime combined with creamy gooseberries. Vibrant and full flavoured.

Producer Note

Chile produces remarkably good wines at amazingly good prices from its privileged position between the Andes and the Pacific, where winemakers are blessed with some of the most desirable conditions on earth: exceptional soils, ideal temperatures, intense sunlight. There is very little use of pesticide and the philosophy of the winemakers we work with is: minimal interference. We work closely with a handful of the finest winemakers in Chile. We source Viña Edmara from two main areas: the rich Central Valley area and the cooler Coastal Area. All exhibit the maximum-freshness fruit for which Chile is famous. Viña Edmara wines reflect Chile and the typicity of each of the varieties and of their terroir.

Vineyard

The vines are grown in loamy clay soils.

Winemaking

The grapes were hand picked, destemmed, crushed, quickly chilled to 10°C (50°F), and pressed to separate the must into different lots for use in different styles of wine. The juice was then clarified through decantation for 24-36 hours and then fermented in stainless steel tanks at 13°C.

Tasting Note

Aromas and flavours of citrus fruits such as grapefruit and lemon peel that lend a fresh balance to the tropical fruit character. Vibrant, fresh, smooth, and well-rounded on the palate.

Serving Suggestion

Excellent as an aperitif or with seafood.

Grape

Sauvignon Blanc 100%



Region:	Aconcagua
Sub region:	Aconcagua
Country:	Chile
Alcohol:	14%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	8.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	Yes/No
Organic/Biodynamic:	No/No
Product Code:	5830016A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap