



# guardián

## TASTING NOTES

COLOR: pale yellow with bright greenish shades

AROMA: citric and fruity notes combined with wild flowers and an herbal touch

FLAVOR: fresh, fruity and of tense acidity, it shows a balanced body and a long mouth ending

PAIRING SUGGESTION: enjoy as an aperitif or with green salads; it makes a great harmony with rock fish and also with pastas and fresh cheeses

SERVING TEMPERATURE: 8 - 10° C

## DESCRIPTION

APPELLATION: Maule Valley

VARIETY: Sauvignon Blanc

HARVEST: 2020

## VINEYARDS

SOILS: predominantly alluvial soils, with presence of gravels and an important clayey parent material

CLIMATE: temperate and humid Mediterranean

HARVEST: manual and mechanical harvesting during the first week of March

## VINIFICATION

Fermentation: in stainless steel tanks between 14 and 16° C during approximately 20 days

### ANÁLISIS

Alcohol %:	13,5
pH:	3,12
Azúcar:	4,74
Acidez total:	4,18

