MANCURA

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SAUVIGNON BLANC | **2021**

CENTRAL VALLEY

Origin

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

Vinification

This wine combines the great aromatic expression and the flavors of grapes from different areas of Chile's Central Valley, whose diverse microclimates produce fresh, soft, and very fruity wines.

Tasting Note

Color: *bright and pale yellow.*
Aroma: *delicate notes of pineapples and white peaches with floral hints.*
Flavor: *intensely fruity, with delicious acidity and lavish texture.*

Serving temperature: *8 - 10º C.*
Food pairing: *lean fish, green salads or as an aperitif.*

CERTIFIED SUSTAINABLE WINE OF CHILE

Variety:

✓ Sauvignon Blanc

✓ Harvest: 2021

✓ D.O.: Central Valley

✓ Alcohol:	13%
✓ pH:	3.23
✓ Total acidity :	4.49 g/L
✓ Residual sugar:	4.48 g/L

MORANDE WINE GROUP

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