

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACSAU	Pacifico Sur	Chile	Central Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	13.5%	No	Screwcap



Background

The Central Valley is arguably Chile's most important wine region, housing both the capital, Santiago, and many of the country's oldest vineyards. The valley runs an impressive 400km north to south, taking in the sub-regions of Rapel, Maule and Curicó. Region del Sur is just south of the Central Valley and includes the sub-regions of Itata and Bio y Bio. The Andes influence the climate of the Central Valley dramatically, providing essential water for irrigation from snowmelt. Coastal fogs moderate the temperature whilst the alluvial soil is perfect for grape-growing. Further south, the Region del Sur is cooler and wetter. Tutunjian are a family-owned winery founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

The grapes are sourced from across the Central Valley and Région del Sur to create the perfect blend of warm, ripe fruit characters and cool, elegant structure. Hand-harvested, the grapes are whole-cluster pressed before being gently racked off their skins at low temperature. Cool fermentation occurs in stainless steel. The resulting wine is aged for three months in stainless steel tanks.

Tasting & Pairing

Bright, vibrant aromas of zesty lime pith and rich stone fruits. Soft, round and supple in texture; crisp flavours of white pear mingle with ripe peach. A tropical fruit note overlays a fantastic mineral structure in an exceedingly well-balanced style.

Pairs beautifully with creamy goat's cheese. Alternatively, try with light fish dishes and shellfish.

Sustainability & Extra Information

Vegetarian, Vegan

Available in 75cl and 37.5cl bottles