

Reserva Sauvignon

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRSA	Pacifico Sur	Chile	San Antonio
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	13%	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

Hand-harvested, the grapes are fermented in stainless steel tanks between 28-30°C for seven days. Post-fermentation, the wine is left to macerate on its skins for five days to aid further extraction of flavour and body. The resulting wine is aged for three months in stainless steel prior to bottling.

Tasting & Pairing

Soft and refined in style with gentle aromas of kiwi, lime and a little perfume. The texture is round and creamy, balanced nicely by flavours of lime zest and lemon peel. Bright acidity on the finish refreshes the palate, leaving lingering notes of lime and citrus.

Very good with oysters, fresh crab and white fish.

Sustainability & Extra Information

Vegetarian, Vegan