



ALBAMAR

SAUVIGNON BLANC
2023



COMPOSITION

Sauvignon Blanc 100%

HARVEST INFORMATION

- Origin: Casablanca - Chile
 - Date: Second half of march
 - Yield: 14 ton / ha
 - Harvest method: Hand picked
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WINEMAKING

- Desteming: 100 %
 - Fermentation period: 15 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTE:

Bright straw yellow color wine with silver hints, intense nose with citrus aromas such as lime. The palate unveils fresh notes of white peach blended with saline notes. Light-bodied, medium persistence and fresh acidity. Ideal with fish and seafood.

Recommended serving temperature between 10-12° C.

CHEMICAL ANALYSIS

- Alcohol: 12.3% by volume
- pH: 3.58
- Total acidity: 6.4 g/L (Tartaric acidity)
- Residual sugar: 1.8 g/L