



## Sauvignon Blanc Reserva

*The Alta Tierra wines are made in small volumes on the Viña Falernia Estate, which was planted by cousins Aldo Olivier and Giorgio Flessati in 1995. Perfectly situated in a stunning location on the southern borders of the Atacama Desert. The vineyards face the mountains, ocean and the desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines.*

Varietal Composition:	100% Sauvignon Blanc
Closure:	Only screwcap
Bottle:	750ml, Bordeaux bottle
Origin:	D. O. Valle de Elqui
Harvest method:	100% handpicked into small bins of 15 kg.
Vinification:	Made from grapes carefully selected from our Titon and Huanta Vineyards. The grapes are cold macerated and then softly pressed. Fermentation takes place in stainless steel tanks at 15-16°C. After fermentation the wine is stored on the fine lees for about 6 months and then blended and bottled.
Tasting Notes:	Alta Tierra Sauvignon Blanc is pale straw in color. Aroma is intense, with ripe tropical fruits, elderflowers and citrus notes. The palate is crisp and refreshing with a good complexity, gooseberry and melon flavors.
Serving temperature:	10° C (50°F).
Pairing:	Serve as an aperitif or with spicy dishes or seafood.
Alcohol Content:	13.5% by vol.

VIÑA FALERNIA S.A.  
Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile  
Phone: +56.51.2412260 E-mail: [info@falernia.com](mailto:info@falernia.com)  
[www.falernia.com](http://www.falernia.com)