

NUMBER ONE

ESTATE



Sauvignon Blanc Reserva

<i>Varietal Composition:</i>	100% Sauvignon Blanc
<i>Closure:</i>	Screwcap
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	Grapes were immediately pressed (without crushing first), and then cold macerated for 12 hours at low temperature. The juice was clarified, stored on the lees for 72 hours then fermented in stainless steel tanks at a temperature between 15-16°C. Aging on the fine lees for 4-5 months with battonage and then blending, before finishing and bottling.
<i>Tasting Notes:</i>	Brilliant yellow color. Nose is intensely reminiscent of figs, elderflowers, grapefruits and sage. Good character (citrus and melon notes), acidity and long crisp finish on the palate - very opulent character.
<i>Serving temperature:</i>	10° C.
<i>Pairing:</i>	It is best served with a range of foods including fish and other seafood, or white cheeses such as goat and Mozzarella.
<i>Alcohol Content:</i>	13% by vol.