



RESERVA 2021

*7Colores*: is a beautiful little bird from Chile and the only in the world that has seven colors.

Chile is unique in many others ways too, and we aim to realce the unique quality of Chilean fruit in each wine we craft, based on innovation and always daring to go beyond the traditional boundries in every wine we make...

#### TASTING NOTE

**Color:** pale-yellow with a bright greenish shade.

**Aroma:** citric and fruity notes that remind of green apples, white peaches and pears, pleasantly combined with wild and herbal touches.

**Flavor:** this fresh and fruity wine shows a tense acidity, a balanced body and a long ending on the palate.

**Food pairing:** enjoy it as an aperitive or with green salads. It also pairs well with rockfish, pasta and fresh cheeses.

**Serving temperature:** 8 - 10° C.

#### VINEYARD

The grapes for this wine come from the sector of Yerbas Buenas, located in the Andean foothills of the Maule Valley. There the soils are of alluvial origin and show a loamy, clayey, and sandy texture, with gravels. The proximity to the Cordillera generates a particular microclimate that allows producing grapes of high aromatic expression and abundant freshness. The harvest is done mechanically, with berry selection, at their exact ripeness point.

#### VINIFICATION

After pressing the grapes, the juice decants at low temperature to obtain a very clean must. After that, fermentation takes place in stainless steel tanks between 10 and 12° C, using selected yeasts. This allows developing the variety's complete potential with citric and fruity notes.



Origin	<b>2021</b>
<input type="checkbox"/> Maule Valley	<input type="checkbox"/> Harvest
<input type="checkbox"/> Variety:	<input type="checkbox"/> Alcohol: 13.5%
95% Sauvignon Blanc	<input type="checkbox"/> pH: 3.17
5% Torontel	<input type="checkbox"/> Total acidity: 4.32 g/l
	<input type="checkbox"/> Residual sugar: 4.48 g/l