Villarrica

SAUVIGNON BLANC

VILLARRICA

ORIGIN Maule Valley

VINTAGE 2022

COLOR White

WINE TYPE Still wine

TASTING NOTE

Villarrica Sauvignon Blanc is fresh, crisp and vivacious, with citrus and tropical fruit evident. Serve chilled as an aperitif or with white meats, salads or seafood. The optimum serving temperature for this wine is 13°C.

PRODUCER

Named after one of Chile's most lively volcanoes and one of only a handful in the world with an active lava lake within its crater, the Villarrica range offers a choice of single varietal wines for the more discerning palate. All the wines are sourced from the Central Valley with its cooling ocean breezes and offer excellent value for money.

VINEYARD INFORMATION

Vertical shoot position

VINIFICATION

Pre-fermentation maceration. Fermentation between 12 and 16°C with selected yeasts. No malolactic fermentation.

PAIRING DESCRIPTION

Serve chilled as an aperitif or with white meats, salad or seafood.

ALCOHOL
12.0%

TOTAL ACIDITY
4.63 g/l

RESIDUAL SUGAR
1.77 g/l

BLEND
100% Sauvignon Blanc

Vegan

BOTTLE	
SIZE	97cl
WEIGHT	1200 g
Bottle dimensions	7.49x30 cm

CASE	
BOTTLES	12

PALLET	
CASES	70 (14x5)
PALLET TYPE	VM6 pallet (1000x1200x154)

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