



2018 Kintu Sauvignon Blanc

Chile > Central Valley
Sauvignon Blanc

Kintu Sauvignon Blanc is fresh, crisp and unoaked, with prominent citrus and tropical fruit flavours. Serve chilled as an aperitif or with light poultry and fish dishes.

About us

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

Terroir

Vertical shoot position

Viticulture

The grapes for this wine are grown on sandy loam soils and harvested at the beginning of March

Vinification

Fermentation is slow and cool in temperature of 12C-16C controlled stainless steel tanks. B-2000 yeast encourages the retention of natural aromas and primary fruit flavours to be captured. Before bottling, the wine is cold stabilised for 4 hours and filtered.

Recommendation

Serve as an aperitif, lightly chilled or with light poultry, fish dishes and salads.

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| Alcohol: | 12.50 % |
| Sugar: | 4.62 g/l |
| Acidity: | 3.72 g/l |
| Temperature: | 9° - 13° C |

