

SOMBRAS DEL SOL

RESERVA

“ Since time immemorial the sun has been celebrated as the giver of life in Chile. Sombras del Sol captures the careful balance between sun and shade, light and dark that forms an essential part of wine making. Discover the spirit and colors of Chile in every glass; and taste of sunshine in every sip. ”

Variety: Sauvignon Blanc

Appellation: Central Valley, vines primarily in Maipo and Leyda.

Tasting Notes: It is bright, clear white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth.

Pairing Suggestions: Nice pairing for raw and cooked seafood and light fish, lightly acidic cebiche and Peruvian fish-based dishes.
Recommended Serving: 8°C/4

Soil: Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage

Harvest: Mechanized night-time harvest. Harvest in two phases 6 days apart from each other, beginning the 2nd week of March.

Fermentation: Fermentation in stainless steel tanks at an average temperature of 12°C.

Aging: Sediment removal during decantation and fine lees during post-fermentation.



SAUVIGNON BLANC