



# LAMADOR

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## Sauvignon Blanc

VARIETALS	100% Sauvignon Blanc
VINTAGE	2018
REGION	Central Valley, Chile, Maule Valley
TECHNICAL DATA	Alcohol: 12.5%      Total acidity: 8,3g/l Residual sugar: 1,6g/l      pH: 3.3
APPEARANCE	Pale yellow with silver highlights.
NOSE	Opening with aromas of citrus, tropical fruits and slight notes of grass and herbs.
PALATE	The wine develops nicely in the mouth, with notes of nuts and melon, straddling perfectly the line between buttery and minerality.
PAIRING	This wine pairs well with salad, seafood and fish.
READINESS FOR DRINKING	Drink now.

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ORDER CODE	CH130
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