



# UNDURRAGA

ESTABLISHED 1885

## SAUVIGNON BLANC

### VINEYARDS

Origin: Maipo Valley, 100% own grapes from the Codigua vineyard

Variety: 100% Sauvignon Blanc

### HARVEST AND WINEMAKING

Harvest: The grapes were hand-harvested into plastic 400-500 kg bins.

Pre-fermentative maceration: 4 to 10 hours at 8°C - 10°C

Fermentation: With selected yeasts, at 13°C - 17°C for 10 - 15 days.

Ageing: Twice weekly lees resuspension for 3 months.

### TASTING NOTES

This Sauvignon Blanc has a pale but bright color with green overtones and on the nose it delivers ripe citrus aromas with some herbs notes. On the palate is dry and crisp, with zesty fruit and round, nice mineral ending