

## Inu Wine - Sauvignon Blanc



Coming from the privileged Maule valley, this pale-yellow green Sauvignon Blanc reflects the coastal origins. The strong Pacific Ocean influence and red clayish soils concur to foster this refreshing, crisp, pale-yellow green wine. In nose, fresh aromas of white flowers and fine citric notes of grapefruit combine with green apples and white peaches. In the mouth it is crisp and delicate with a pleasant minerality. This is perfect as an aperitif or paired with citric seafood dishes like ceviche.

Sauvignon Blanc

Varieties: Sauvignon Blanc 100%

Vineyards Origin: Hijuela Estate, Maule Valley

Soil Type: Mineral soil with red clay.

Climate: Gentle, with cool nights and foggy mornings, Hijuela is one of the coolest areas in the Maule Valley

Harvest: Hand picked March

Winery: CWC Winery 165 miles south of Maule, Chile

Ageing process: 4 months in stainless steel tanks.

Bottling date: August

Best Enjoyed: Chilled as an aperitif or to complement salads, seafood, sushi and light hors d'oeuvres.