

San Elias Sauvignon Blanc

Vina Siegel

Chile - Central Valley Region

This Sauvignon Blanc offers a pale yellow color with green tones. On the nose it is intense with aromatic notes of grapefruit, pears and fine herbs. On the palate it is balanced, persistent and with excellent acidity.

Specifications

Varietals	100% Sauvignon Blanc
Vinification	The grapes are harvested in the morning to benefit from low temperatures. Fermentation temperatures between 14° and 15°C. When the alcoholic fermentation ends, a part of the wine is kept in a lees movement program. After final blending, the wine is clarified, cold stabilized and then filtered by soil. This wine is filtered by sterile plate and membrane to ensure microbiological stability. No oak aging.
Pairings	Excellent aperitif or with salads, fish, seafood and poultry.



Codes, Weights and Measures

UPC	7 84585 01147 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01147 3
Case Weight	31
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 12.99 USD 750mL Bottle

Reviews and News

2018 San Elias Sauvignon Blanc - 88 PTS - IWR