

LATENTE SELECTED SAUVIGNON BLANC

Variety: Sauvignon Blanc 100%.

Harvest: hand-picked grapes.

Alcohol: 13.00 - 13.50 % V/V.

VINEYARDS

Conduction system: trellis.

Soil: sandy, good drainage, deep.

Altitude: 3,280 feet asl.

Climate: desert with less than 200 mm of rainfall.

ELABORATION

Fermentation: selected yeast.

Maceration: 3 hours at 12°C.

Malolactic: no.

Finning: Bentonite.



Tasting notes

Yellow color with sharp green tones.

Citric notes with herbal scents.

In mouth, it is fresh, soft and of middle length.