



**ORGANICO SAUVIGNON BLANC**  
**VINTAGE 2004**

**Chief Winemaker** Marcelo Retamal  
**Winemaker** Felipe Müller  
**Wine Advisor** Adriana Cerda

**Grape Variety** 100% Sauvignon Blanc  
All of the grapes have been fully certified by the BCS Öko-Garantie GmbH (Germany)

**Apellation** Maipo Valley

**Soil** The grapes come from a very special and unique plot of land. The vines are planted in a alluvial soil with lots of stones and sand wich is very poor in terms of fertility and has an excellent drainage

**Production** From the pruning to the harvest, all work done in the vineyards was under the Organic Management Program (certified by BCS) and the careful supervision of the winemaking team in order to produce the best quality of fruit possible. The grapes were handpicked at their optimum ripeness looking for an aromatic, fresh and balanced wine, showing all the potential of its terroir. The vinification was carried out in stainless steel tanks, under strict temperature control (11°-13,5°C). The wine was then kept in stainless steel tanks at a constant temperature until bottling.



Bright yellow in colour with hints of green. On the nose this Sauvignon Blanc is elegant and expressive, showing clean grassy, citric and white peaches notes. On the palate has a crisp texture and nice balance, again the fruit is everywhere in the mouth, with vibrant acidity that refreshes the wine. Surprisingly long finish.

### Cellaring Recommendations

Enjoy now

### Suggestions

Serve between 10° and 11°C. Ideal with smoked cheese, all kinds of fish with light sauces, oysters and vegetable fricassees.