

QUINTO SAUVIGNON BLANC

FINCA LAS DIVAS



Altitude: 1350 m.a.s.l

Soil: Alluvial origin, Sandy-loam texture interwoven with boulders coming from the descent of the Las Tunas river. They are poor in organic matter and have excellent drainage. Thus, the vineyard explores the deepest layers of the soil and settles pronounced roots.

Composition: 100% Sauvignon Blanc clone 242, from our quarter No. 9A of Finca Las Divas

Winemaker: José Hernández Toso

Aging: In small stainless steel tanks, performing daily batonage for 3 months.

Cellaring potential: 5 years

Alcohol: 11,2% / **PH:** 3,3 / **AT:** 7,1 g/l / **Sugar:** 2,8 g/l

TASTING NOTES

Greenish yellow tones with silver highlights. In the nose, its aroma is intense and fresh, with noticeable rue and citrus flowers. In the palate, it offers a refreshing and mineral flavor, with good acidity and persistence in the mouth. Ideal accompaniment for appetizers, such as white asparagus, fish and seafood. Drink at 12-14°C.

