



WINE OF CHILE

QUINTA LAS CABRAS

It is a tribute to the way of life that the first families once had in Las Cabras, a place near the Peumo Valley DO Valle de Cachapoal. The "Quintas" were family mansions where countless stories were written, different generations lived, passionate about the land and it is where they began to make wine in the area. Quinta las Cabras wine is an invitation to reconnect with our roots and the essence of origin.

SAUVIGNON BLANC 2021

Vineyard Region

Cachapoal Valley, Peumo

100% Sauvignon Blanc



Maturation

The grapes are harvested by machine overnight to preserve the fruity aromas and flavors. After grinding, the grapes are cold macerated (at 8-10°C for 4-6 hours) in order to extract the varietal aromatic compounds from the grape pomace. The juice is clarified before fermentation by natural sedimentation (10 ° C). Once clarified, the juice is pumped into another vat where it is inoculated with selected yeast. The fermentation temperature is 12-14 ° C and the time is 21-30 days.



Nose

Notes of juicy grapefruit, green apple, and wild currant. Also soft notes of mint and tropical fruits like guava.



Palate

Fresh, young with a pleasant acidity.



Food Matches

Serve slightly chilled (10° – 12°C). Perfect with delicate fish or seafood (crab, shrimp, trout, oysters); accompanied by vegetables. Very good to accompany pasta salads, as an aperitif along with different types of goat cheese, and with poultry-based dishes. Unmatched to enjoy with delicious medium spicy Asian and Indian cuisine.



Storage temperature

Optimal 15°C

ALC/VOL: 12,0 % RESIDUAL SUGAR: 2 G/L
ACIDITY: 6,25 g/l(in tartaric acid) PH: 3,14

