

LE SAUVIGNON 2022

VARIETY: Sauvignon Blanc 100%.

VINEYARD: Llano Colorado and Rincón de Guadalupe, Valle de San Vicente.

WINEMAKING: Pressed under nitrogen in absence of oxygen to guarantee our pressed juices are extracted without oxidation of aromas and color. Fermented at low temperatures in stainless steel tanks in order to maintain (respect) the expression of the varietal.

TASTING NOTES: Straw yellow with green hues, bright and clean. Has an expressive nose with fruit notes of honeydew, grapefruit, white peach, hints of flowers such as orange blossom, jasmine and lemongrass tea with a delicate mineral note. Fresh attack with a great balanced acidity, it confirms the notes of stone fruits and a citrus taste. Subtle finish, well balanced and very refreshing wine.

PAIRING: A very versatile wine, fresh shellfish, ceviches, catches of the day, herb based sauces, and pairs well with Thai food and Vietnamese food.

IDEAL SERVING TEMPERATURE: 46° - 50° F

BODEGAS HENRI LURTON

