

RESERVA

1850
PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

CARMEN PREMIER SAUVIGNON BLANC 2018

VINTAGE 2018

VARIETAL COMPOSITION 98 % Sauvignon Blanc, 2% Semillón

GROWING AREA Casablanca Valley

WINEMAKER'S COMMENTS

Bright greenish in color with herbal aromas mingled with white flowers and fruit. The refreshing palate has nicely balanced acidity and a pleasingly persistent fruity finish, making this a light wine that is easy to enjoy.

VINIFICATION

Grapes are harvested manually, de-stemmed and crushed; cold is applied to reduce temperature to 10°C. Under these conditions, grapes are pressed separating different juice types which will later be used in different wine types. Musts are decanted by statics for 36 to 48 hours and later fermented at temperatures of 16°C. After fermentation, the wine is blended and stabilized.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13.5% vol.

TOTAL ACIDITY: 5.1 g/l (Expressed in Tartaric Acid)

pH: 3.22

RESIDUAL SUGAR: 2.89 g/l

AGEING POTENTIAL: 3 years. Drink young to enjoy its fresh fruit character.

FOOD PAIRING:

Enjoy this wine as an aperitif, with fish and shellfish, white meats, and salads.



CARMEN
SINCE 1850