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CARMEN
SINCE 1850

Frída Kahlo®

RESERVA

SAUVIGNON BLANC

2022

Variety: 85% Sauvignon Blanc

Region: Central Valley.

Winemaker: Oscar Salas.

WINEMAKER'S COMMENT

Our Carmen Frída Kahlo Reserva Sauvignon Blanc has a great aromatic intensity that combines fruity and citrus notes accompanied by soft vegetable notes reminiscent of green chili. In the mouth, it shows balanced acidity and freshness with a pleasant fruity finish. Its medium-long persistence makes it a light and easy to enjoy wine.

CLIMATE & SOIL

The Central Valley is influenced by three geographical factors, the Coastal Mountains, the Intermediate Depression, and the Andes Mountains. As a result, it contains a broad range of climates and soil types that produce different characteristics in the wine.

The Coastal Zone is very humid and has a low daily temperature differential that oscillates between 27° and 32.4°F in the summer, while in the Andes, the difference between the daytime high and nighttime low can be more than 36°F, with temperatures that can reach 95°F. The combination of the different climates and soils that influence the variety enables the production of fresh wines with tremendous varietal typicity and that are consistent over time.

VINIFICATION

Grapes are harvested manually, de-stemmed and crushed; cold is applied to reduce temperature to 10°C. Under these conditions they are pressed and only the free run juice is used and not the press fractions. 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, before being bottled.

TECHNICAL DETAILS

Alcohol: 12.5 % vol.

pH: 3.14

Total Acidity: 4.85 g/l (exp. Tartaric Acid)

Residual Sugar: 3.7 g/l

PAIRING

An excellent aperitif, pairs well with shellfish and salads.

AGEING POTENTIAL

3 years.