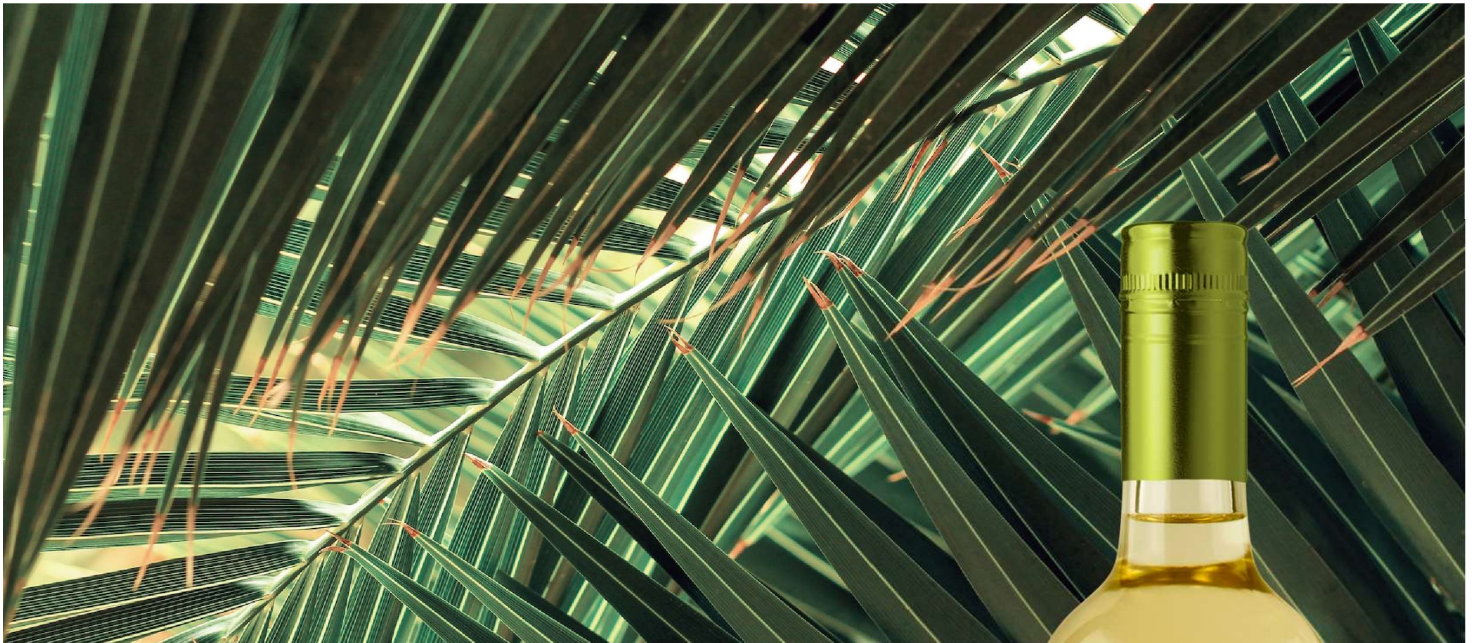


CASA PALMERA



Grape variety : Sauvignon Blanc

Production area : Central Valley

Country of origin : Chile

Alcohol content : 13.0%

Suitable temperature : 10 - 12°C

Vintage : 2022

Range : Varietal

Wine type : Dry

Net content : 750ml

Tasting Notes:

Appearance: Gleaming pale yellow accented by hints of green

Nose: A potent bouquet dominated by zesty citrus and tart green apples, underscored by a subtle trace of grassiness.

In mouth: The palate welcomes a brisk introduction, a slender body, and an exceedingly invigorating conclusion.

Pairing recommendation: White meats like chicken and turkey, along with delectable choices like cod and lobster.

Production Area :

Central Valley

This dynamic region, celebrated for its diverse terroirs and exceptional viticultural practices, unveils a new facet of its winemaking prowess with these remarkable white creations. Within the embrace of rolling landscapes and bathed in the valley's abundant sunlight, the Sauvignon Blanc grapes thrive, benefiting from the region's nurturing microclimates and the meticulous care of dedicated Winemasters. The resulting wines embody the valley's essence, each sip an ode to the harmonious convergence of terroir, grape, and the vintner's skill.

