

POCURO



R
RESERVE
AGED IN OAK BARREL

Grape variety : Sauvignon Blanc

Production area : Central Valley

Country of origin : Chile

Alcohol content : 12.5%

Suitable temperature : 10 - 12°C

Vintage : 2022

Range : Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged couple of months in French oak barrels.

Appearance: Bright, pale yellow with green highlights.

Nose: Intense nose of lemon, gooseberry and asparagus.

In Mouth: Elegant and well-defined with fine acidity.

Pairing Recommendation: Raw shellfish with green sauce.

Production Area :

Central Valley

Our Reserve Sauvignon Blanc of unparalleled distinction. With a terroir that evokes the essence of the Loire Valley while forging its own path, this visionary region crafts wines that redefine excellence. Bathed in abundant sunshine and caressed by Pacific breezes, our Reserve is meticulously aged for six months in oak barrels. The result is a symphony of flavors that elegantly marries zesty citrus and herbaceous charm with the subtle opulence of vanilla and toasted oak. Embark on a sensory odyssey that transcends boundaries, inviting you to indulge in the artistry of two worlds seamlessly united in a masterpiece of flavor and exploration.

