

MARCELITO



Grape variety : Sauvignon Blanc

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 10 - 12°C

Range : Varietal

Wine type : Semi Sweet

Net content : 750ml

Tasting Notes:

Appearance: Bright, pale yellow with green highlights.

Nose: Intense nose of citrus and green apples, with a faint hint of grass.

In mouth: Crisp mouth entry; light bodied, with a very fresh finish.

Pairing recommendation: White meat, such as chicken, turkey, cod and lobster, sour Dishes.

Production Area :

Central Valley

A true embodiment of elegance, this Sauvignon Blanc from Chile's Central Valley captures the refined essence of the region. The terroir's gentle embrace, coupled with its unique climate, imparts a graceful touch to the grapes, resulting in a wine that exudes sophistication with each nuanced sip.



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