



FRAY LEON

SAUVIGNON BLANC



Central Valley



Jorge Martínez
Winemaker

Vineyards

Central Valley, where soils of alluvial origin and a Mediterranean climate predominate.

Vinification

Hand harvested, starting the first week of March. Winemaking is carried out in the traditional manner with maceration in a press followed by decantation. It is fermented with selected yeasts.

Tasting notes

Colour: yellowish-green, very bright and seductive.

Aroma: white flowers mixed with tropical fruits and hints of herbs.

Flavour: very fresh with an agreeable acidity and mineral notes.

Serving suggestions

T°: serve between 10°C – 12°C.

Food Pairing: shellfish and as an aperitif.



Analysis

Alcohol: 13%

pH: 3.26

Total Acidity: 7.20 g/L.

Residual Sugar: 5.63 g/L.