

RIO ALTO

WINE OF CHILE

Sauvignon blanc Central Valley



HARVEST & BLEND

100% Sauvignon Blanc
Winemaker: Horacio Vicente

CLIMATE & SOIL

Loam and clay soil, medium to low fertility, well drained gravelly subsoil.

PROCESSING

It was then fermented in temperature-controlled stainless steel (14-16°C). This wine is un-oaked in order to preserve its varietal characteristics.

ANALYTICAL DATA

Alcohol:	13.2	% by vol.
Total Acidity:	6,2	g/L (Tartaric)
Volatile Acidity	0,36	g/L (Acetic)
pH:	3.2	
Sulphur Dioxide-Total	25	mg/L
Residual Sugar:	2.7	g/L

*analytical data may vary from one lot to another

Tasting

Pale with youthful green tints and fresh citric and floral aromas. Beautifully balanced with bright acidity and delicate body.

Food Pairing Suggestions

An impressive wine to show off white fish or seafood. Serve between 10 ° and 12° C.

Cellaring Ability: drink now!

The Aconcagua River begins its course in the Andes Mountains, near the highest peaks in America. As it winds down through the valley, the crystal river water flows around our vineyards to nourish and give life to Rio Alto.

The intensity and purity of the Aconcagua River is reflected in Rio Alto wine. Quality and respect for the environment are the motivating forces in all stages of winemaking, from careful vineyard management to high tech vinification methods. Gentle, delicate winemaking and ageing in stainless steel allow us to express the true characteristics of each grape variety.