



VIÑA SAN ESTEBAN

VSE Classic Sauvignon Blanc

15,000 cases bottled



HARVEST & BLEND

Handpicked: 100% Cabernet Sauvignon.
Winemaker: Horacio Vicente

CLIMATE & SOIL

The warm days and the cool breeze that descends from the Andes Mountains is the key to a gentle ripening for full varietal expression. Loam and clay soil, medium to low fertility, well drained gravelly subsoil.

PROCESSING

This wine 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:	13,8	% by vol.
Total Acidity:	5,4	g/L (Tartaric)
pH:	3.6	
Residual Sugar:	2.4	g/L

*analytical data may vary from one lot to another

Tasting

Pale with green tints. Fresh lime and floral aromas.
Beautifully balanced with bright acidity and delicate body.

Food Paring Suggestions

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

Press & Awards