

ANTARES[®]

CHILE

The brightest star in the southern sky

Antares Sauvignon Blanc

The brightest star of the South Hemisphere

Chile is a long-skinny country on the south-west corner of South America. From north to south, east to west, the combination between man, climate and soil has opened new wine regions to the world. Main features to this mélange are the Andes Range alongside the East border, the Pacific Ocean on the west coast, the Atacama Desert up north and the Patagonia down south. A land of explorers and adventurers, this wine country gives birth to thrilling wines.

Fermentation & Ageing

In order to capture the fresh and fruity character of this Sauvignon Blanc, grapes were carefully pressed, the must remaining in contact with the skins for several hours of cold maceration. Later, it was fermented in stainless steel tanks at controlled temperatures of 10-12°C (50° F to 54° F) using selected yeasts for optimum development of aromas and flavour.

Tasting Note

Pale lemon yellow with greenish highlights, our Antares Sauvignon Blanc is a fresh wine. It offers aromas of melon and pineapple with refreshing citrus notes of lime and grapefruit. The palate is soft and fruity with a medium body and a well balanced acidity.

Food Pairing

An ideal aperitif for summer days, great with salads or seafood dishes. Serve it between 10° C and 12° C (50° F to 54° F)

Ageing Potential

Have it now.

Technical Data

Winemaker: Andrés Caballero.

Variety: 100% Sauvignon Blanc

Appellation: Central Valley

