



TRISQUEL

the trisquel was used by ancient civilizations to symbolize the three main forces of the universe: earth, water and fire. it also reflects the aresti family's three generations and their dedicated passion for wine.



Sauvignon Blanc

ARESTI
— PASION FAMILIAR —

Origin:

This Sauvignon Blanc was hand harvested during March, after a long ripening season in the Leyda Valley, just 8 kms from the Pacific Ocean. The sea's influence and the vineyard's location on the edge of the Maipo River allows for such a slow ripening process with natural breezes and low temperatures originating in the west.

Winemaking:

100% hand harvested grapes that are later transported to the cellar to go through a whole cluster press. Fermentation takes place with selected yeasts at low temperatures (11-13 °C) in order to preserve the grapes' fresh. No oak is used in any part of the winemaking process.

Tasting Notes

This wine stands out for its intense aromas of asparagus and peas offset by herbal undertones. In the mouth, it is crisp and fresh, with a strong acidity and long finish, resulting in a perfectly balanced wine.

Food Paring:

Ideal as an aperitif or with fish and seafood, fresh cheeses or brie.

Technical Information

Appellation: Leyda Valley
Variety: 85% Sauvignon Blanc, 15% Other Varieties
Alcohol: 13.0%
Total Acidity: 6.3 g/l
Residual Sugar: 2.8 g/l
PH: 3.3

Safrá 2016. Expovinis Brasil 2017, São Paulo 06/06/2017.