

## Sauvignon Blanc Reserva, Ravanal



## **TECHNICAL SPECIFICATIONS**

**Composition:** 100% Sauvignon Blanc

Winemaking: Grapes were selected by hand-harvested in the early morning to preserve the aromas. Prior to fermentation, maceration took place in the press for tour hours. This was followed by fermentation with selected yeasts in stainless steel tanks at temperaturas of between 12°C and 15°C.

Food pairings: This wine is excellent with fresh seafood, lean fish, smoked salmon, salad and fresh fruit.

**Cellaring Recommendations:** Two to three years.

Alcohol content: 13,9% Vol

Format: 750 ml.

Ideal temperature for serving: 53°F

and 59°F.