



Winemaker: Lucas Amoretti.

Varietal Composition: Sauvignon Blanc.

Grapes: From Casablanca Valley, considered to be the prime zone for growing this variety in Chile.

Clones: 107 and 242.

Vineyards: More than 15 years old, with yields of less than 10 Tons. per Hectare.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Alcoholic Fermentation: With native yeasts during 15 days in stainless steel tanks at a controlled temperature of 15 celcius.

Estate Grown & Bottled.

Analytic Data:

Alcohol: 12.6%

PH: 3.2

Total Acidity: 6.15 g/l.

TASTING NOTES:

Punto Final sauvignon blanc is bright pale yellow. In the nose reveals notes of grapefruit, lime, pineapple and peaches combined with herbatious flavors like grass and green olives.

Food pairing: Recommended to accompany ceviche, sushi, light pasta or to be drunk only as an appetizer and very fresh.