



## INSPIRED BY CONDOR

### Hanga Piko Sauvignon Blanc

#### Region

One of Chile's largest wine regions, Central Valley stretches for almost 250 miles, from just south of Santiago to the southern end of the Maule Valley. Covering many different terroirs, it produces a range of different styles, largely from international varieties (in addition to Carmenera). However, recently there has also been more exploration of the potential of cool-climate areas of the Valley for more aromatic varieties.

#### Producer

A certified-sustainable, estate-bottled Sauvignon Blanc sourced from specially selected vineyards in Central Valley, Chile. Hanga Piko (Hidden Bay in the language of Rapanui) is a pure, fresh wine – the perfect choice to enjoy on any occasion. Inspiring you to relax and imagine the waves rippling against the sandy shores of that hidden bay.

#### Viticulture

Grown on vertical trellis and Spanish grape arbour in the temperate climate of Central Valley, Chile. Alluvial topsoil with a sandy texture and subsoil with rounded rock and a sandy base.

#### Vinification

Hand and machine harvested for immediate pressing. Must-fermented with very little turbidity at less than 15°C and aged in stainless steel vats on light lees until bottled.

#### Tasting Note

Pale yellow with greenish highlights. Intense nose of lemon, gooseberry and asparagus. The palate is fresh and juicy but elegant with well-refined acidity and subtle herbaceous notes.

#### Food Matching

Perfect as an aperitif or great with sushi, ceviche or shellfish.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Central Valley
<b>Blend</b>	100% Sauvignon Blanc
<b>Body</b>	Light
<b>Oak</b>	Unoaked
<b>Residual Sugar</b>	~
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites