

VINA ALTO ROBLE



SANTA ALBA SAUVIGNON BLANC

In 1993 founders Francisco Achurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines.

Winemaking is led by Eloísa Uribe, she has a vast experience including several years in Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

Blend: 100% Sauvignon Blanc

Location: Curicó Valley

Country: Chile

Vintage: 2019

Alcohol: 13% ABV

Viticulture: VST and Pergola.

Vinification: This wine is unoaked to focus on the fresh, primary fruit character.

Tasting Note: A lifted nose of citrus fruits, acacia and green apple moves to a light and refreshing palate. Apples, pears and some freshly cut grass sit alongside a clean, linear acidity.

Food Match: The light and fresh style of this Sauvignon Blanc make it the perfect aperitif.

Altitude: 200 MASL

RS: 3.9 (g/l)

Closure: Screwcap

Oak: No

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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