

ROMIORANGE

Sauvignon Blanc



ECHEVERRIA®

Family Wines

“With a distinctive golden amber colour, this skin contact wine has honeyed aromas of rosehip and orange blossom. In the mouth it’s flavor is concentrated and unctuous with detectable tannins, due to its fermentation with its skins for 45 days.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley

GRAPE VARIETY:

Sauvignon Blanc proprietor’s single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 27th, 2022
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:  Vegetarian

 Vegan

- Destemmed and crushed.
- Macerated and fermented in small open tanks, with natural yeast.
- Extended Skin maceration for additional 45 days.
- 100% malolactic fermentation.
- Nothing added during its process.
- Aged for 6 months in French burgundy barrels

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13.5	% by vol.
Total Acidity:	4.8	grams per liter (Tart.)
Residual Sugar:	3.3	grams per liter
pH:	3.7	

SERVING T°:

Serve between 11° and 13°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Complex - Expressive - Rich – Full Body



Sustainable Winery
ISO 9001-HACCP