

MOMENTOS

RESERVA

This wine was born out of a series of magical moments 🎵 orchestrated by the two Masters of this beautiful country; the Andes 🏔️ and the Pacific Ocean 🌊. Allied with wisdom, 📖 their union is transformed into moments of pleasure, experience, and celebration of life ❤️. With a great balance of fruit, elegance and complexity, it is the perfect accompaniment to special Moments.

MOMENTOS RESERVA SAUVIGNON BLANC 2022

Grape Composition
Appellation

100% Sauvignon Blanc
Cachapoal Andes

WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Three weeks
Temperature	12-14 °C 54-57 °F
Malolactic fermentation	No
Ageing Process	Three months in stainless steel tanks
Yield	18 Ton/há

LABORATORY ANALYSIS

Alcohol	13,9 % vol.
Total Acidity	3,66 g/L (H2SO4)
Residual Sugar	2,08 g/L
Ph	3,19

TASTING NOTES

Color	Pale yellow with brilliant green hues.
Nose	Intense aromas of peach, lemon, with hints of grass and herb.
Palate	Delicate texture and subtle lemon flavor with refreshing acidity.

SERVING AND FOOD PAIRING

Perfect with shellfish such as oysters; fresh salads.
Asian food and appetisers.
Serve chilled at 7-10° C. | 45-50° F.

CELLAR KEEPING

Up to three years in a fresh, ventilated and humid place.
T° not less than 10° C | 50° F, not more than 18° C | 64° F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.



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