



# FOYE

## SAUVIGNON BLANC

### TASTING NOTES

Our Sauvignon Blanc is bright, clear straw yellow in color. The delicate nose features white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth.

Pairing: Excellent as aperitif on a sunny afternoon by the poolside or the beach. Nice pairing for raw and cooked seafood and light fish, lightly acidic cebiche and Peruvian fish-based dishes.

Aging potential: It is recommended for serving it now, but until 2 years it could maintain its personality.  
Serve 8°C.

VARIETY	100% Sauvignon Blanc
APPELLATION	Maule
VINEYARD	Planted mostly with nw exposition using VSP training techniques and drip irrigation.
SOIL	Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.
HARVEST	Mechanized night-time harvest. Harvest in two phases 7 days apart from each other, beginning the first week of March.
FERMENTATION	Fermentation in stainless steel tanks at an average temperature of 12°C.
AGING	Sediment removal during decantation and fine lees during post-fermentation.