Laberinto Cenizas Sauvignon, D.O. Colbún 2025

CLA0012025

— Chile

Production

The vineyards of this Sauvignon Blanc have a south-west exposure. The soils are volcanic, containing a great amount of ashes, which has been sedimenting for millions of years due to the puelche, the name of the winds that blow from the Andes Mountains. Produced in 4 different blocks with different exposures. Fermented in stainless steel tanks with selected yeasts at a controlled temperature, it is macerated for 6 hours on skins prior to alcoholic fermentation then stored on its lees for six months before bottling. Fermentation with minimal intervention and then bottled unfiltered.

Tasting note

Aromas of leaves from native trees of Colbún and a citric taste that expresses its freshness and elegance. Rich acidity, firmness and structure.

Food Match

Ideal for pairing with fresh oysters, sashimi, or ceviche with a green salad or tomatoes with goat cheese.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
No