

# 2020 | Contempo Sauvignon Blanc



Region/Appellation: **Chile / Cachapoal Valley / Peumo area**

Varietal/%'s: **100% Sauvignon Blanc**

Alcohol %: **12%**

Acidity: **5.9**

Residual Sugar (%): **0.25%**

Special Designation: **Estate Grown**



Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style and varieties of the wines offered under the Contempo brand will continually adapt to the wandering palates of the youthful wine consumer by exploring everything from the traditional to the avant-garde.

The grapes are machine harvested at night, while still cold, to preserve fresh fruit aromas and flavors. After the crush, the grapes are cold-skin macerated during 4 to 6 hours at 8-10°C, to obtain the aromatic compounds from their skins. The juice is clarified and fermented with selected yeast in stainless steel tanks at 14 to 16°C, which enables it to develop all of its varietal potential with pronounced citrus notes.



Citrus, pineapple, and just a hint of fresh herbs on the nose with a juicy palate and pleasant acidity that leads to a long finish.



Enjoy with spring garden salads, creamy cheeses, grilled vegetables, and light pasta, delicate fish, or anything herbal.



Just Wine Points - 95  
Tastings - Silver Medal, Highly Recommended, Best Buy



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