

# 2021 | Contempo Sauvignon Blanc



Region/Appellation: **Chile / Cachapoal Valley (Peumo Area)**

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

Alcohol %: **12%**

Acidity: **5.9 g/L**

Residual Sugar: **0.25%**

Special Designation: **Family Owned, Estate Grown**



Contempo is defined as showing the latest style and from its inception, was created to appeal to the wandering palate of a youthful wine consumer. True to its legacy, the new Contempo varietals again shift to accommodate brilliant new offerings from Italy and Chile - with the packaging taking on a bold, new color palette to uniquely parallel the exceptional drinking experience.

The beauty of the Cachapoal Valley and the attractive qualities of the Peumo district brought a Northern Chilean family to purchase a vineyard there in 1824. The vineyards had been planted with pre-phyloxera vines imported directly from France that still grow on the hills today. The winery uses sustainable growth practices and with a legacy of passion for agriculture and its people, this 6th generation family vineyard continues to thrive today.



Fine, delicate, and quite pure, this Sauvignon Blanc exhibits flavors of yellow plum and pear with fresh citrus notes on the palate. Bright acidity and excellent minerality make this an absolutely delicious wine.



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



VINEPAIR - 91  
Tastings - Highly Recommended, Best Buy, Silver Medal



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