

# 2018 | Contempo Sauvignon Blanc



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

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

Alcohol %: **12%**

Acidity: **5.8**

Residual Sugar (g/L): **.12**



Contempo is defined as showing the latest style. Whereas the branding will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

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-phylloxera 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.



Pale yellow in color. A lot of fruit on the nose, with peach standing out the most. Fresh, good acidity, almost medium bodied with a lingering finish.



A great aperitif wine, or with light seafood like shrimp cocktail and fresh citrus based salads.



Tastings - Silver Medal  
Just Wine Points - 95



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