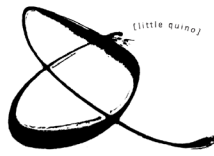




This wine is produced with grapes from dry land of Malleco Valley, in the extreme southernmost of Chilean wine land, where a few wineries started to produce fruit just a generation ago. The hamlet is called Quino, a native word meaning "between two rivers". These reddish volcanic soils are splashed with big alluvial stones and a high content of clay. Temperatures are low and rain precipitation beyond 1000mm, climatic characteristics closer to Burgundy than the warm Central Valley of Chile, giving crispy acidity and lower alcohol. A wine with character and identity, showing freshness and passion on the glass, reflecting a place, and origin, a terroir. A new age and a new concept of what means Southernmost in Chile.



Cyril Chaplot [cyril@williamfevre.cl]
Commercial Manager



WILLIAM FÈVRE CHILE

SAUVIGNON BLANC

D.O. Malleco Valley, Chile

2021

100% Sauvignon Blanc

Winemaking note

This Sauvignon Blanc is fermented a little bit turbid to obtain a deeper mouth. Alcoholic fermentation is made at not so low temperature as usual in this variety so that primary aromas prevail and last in time. This fermentation is produced with selected yeasts and then the wine evolved in stainless steel tanks to obtain a pure and crispy wine reflecting its southernmost origin.

Tasting note

Citric nose with white flowers and lime aromas. Mouth with a vibrant acidity, a vertical wien with medium persistence. Ideal to maridate with black border oysters.

Pairing

"Grilled silversides" (Cyril Chaplot, WFC).



Harvest date April	Production 6,932 bottles	Alcohol degree 12,9% Vol.	Residual sugars 1.05 g/l
PH 3,20	Total acidity 4.96 g/l	Altitude	Soil