

## Sauvignon Blanc Maule Valley Evolución Casa Donoso

### The Producer:

Maule Valley is Chile's oldest wine region, about 150 miles south of Santiago, and is mainly volcanic soils. Casa Donoso has 4 vineyard areas around the town of Talca. The estate was established in the early 19th century, but the current owners bought it in 2011.

### The Wine:

Grape(s): 100% Sauvignon Blanc  
Area: From Casa Donoso's vineyards around the town of Talca in the Maule valley  
Vine per ha: 4,000  
Age of the vines: 25 years old.  
Vinification: There is a 7-10 day fermentation at 11-14°C in stainless steel vats. There is no malolactic fermentation.  
Ageing: It is kept in stainless steel vats until bottled 6 months after fermentation, then a further 2 months in bottle before release.

### Tasting Notes:

A classic aromatic Sauvignon nose; on the palate a light crispness is gently balanced with fruit and a good length on the finish.

Code: 7900  
ABV: 13%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork



**CASADONOSO**

W I N E R Y

