



MARAY RESERVA SAUVIGNON BLANC 2018

ORIGIN

The Talinay vineyard is located in the Limarí Valley on the indomitable cool coast of northern Chile, it is next to the Fray Jorge National Park, in an area that UNESCO has declared a Biosphere Reserve.

PAIRING

Ideal as an appetizer or with sushi, salads or fresh seafood.

TEMPERATURE

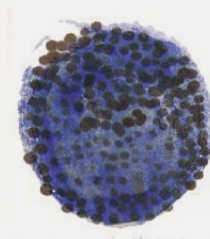
Drink preferably at 12°C - 14°C.

TASTING NOTES

This wine has a pale yellow colour with green hints, very clean and brilliant. In the nose is very intense, complex and elegant with citric notes, passion fruit and green aromas. In the palate has a great volume, crispy with high acidity which gives freshness and life to the wine. Very long, fresh and fruity finish.

TECHNICAL INFORMATION

Varieties: 100% Sauvignon Blanc
Alcohol (Vol%): 13.5%
PH: 3.06
Total Acidity: 3.97 g/l (Tartaric Acidity: 6.07 g/l)
Residual Sugar: 1.79 g/l



www.maraywines.com