



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE:

JUST THE TICKET

REGION:

Maule Valley, Chile

APPELLATION:

Maule Valley

VINTAGE:

2019

ALCOHOL:

13%

PRODUCER:

Bouchon Family Wines

ATTRIBUTE:

WINEMAKER:

Christian Sepulveda

Vegan

GRAPES:

100% Sauvignon Blanc.

TERROIR:

Alluvial-colluvial soil in NW facing terraces and slopes of medium-to-low fertility. Good drainage, drip irrigation to reduce water waste.

VINES:

Mechanized night-time harvest to preserve freshness. Harvested in two phases, beginning in the first week of March.

VINIFICATION:

Fermentation in stainless steel tanks at an average temperature of 12°C.

MATURATION:

Brief time on fine lees before racking off.

TASTING NOTES:

Brilliant pale yellow with pleasing aromas of peaches and undertones of citrus fruits; fresh and fruity on the palate with a zesty, racy acidity driving things along.

PARING SUGGESTION:

Ideal to accompany ceviche or sushi, fresh salads and green vegetables, or as an aperitif

SERVING TEMP:

7° - 12°C

AGEING POTENTIAL:

Up to 2 years

