

D'ALAMEL

DOMAINES BOURNET-LAPOSTOLLE

SAUVIGNON BLANC 2018

RESERVA

Our D'Alamel Reserva wines are sourced from selected vineyards in Chile, a country with unique terroirs where the vines grow between the South Pacific Ocean and the foothills of the Andes Mountains.

Composition

86% Sauvignon Blanc – 7% Semillón – 7% Sauvignon Gris.

Climatic Conditions

This Sauvignon Blanc comes from selected vineyards in Chile that offers stable and consistent growing conditions. This allowed the vines to grow perfect and healthy year after year. It exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. During the growing season, we have warm and dry days and cool nights, as a result of the flow of cold breezes coming from the Andes Mountains and the South Pacific Ocean.

Soil

Alluvial and Colluvial origin. Deep soils with good drainage.

Winemaking

Must was decanted naturally and then fermented in stainless steel tanks at low temperature between 14° to 16°C for four weeks.

Ageing

Wine was aged in stainless steel tanks prior bottling.

Tasting Notes

Colour: Brilliant pale lime yellow.

Nose: Very expressive with floral notes and aromas of white fruit such as peach and green apple. Citric notes such as mango and tangerine.

Taste: Fresh acidity, good volume and a very persistent finish.

Food Pairing

The ideal companions for fish like Chilean sea bass and sea food in general.

Service

Serve from 8°C (44°F) to 10°C (48°F).

