MARCELITO



Grape variety: Sauvignon Blanc

Production area : Central Valley Vintage : 2022

Country of origin : Chile Range : Varietal

Alcohol content: 12.5% Wine type: Semi Sweet

Suitable temperature: 10 - 12°C Net content: 750ml

Tasting Notes:

Appearance: Bright, pale yellow with green highlights.

Nose: Intense nose of citrus and green apples, with a faint hint of

grass.

In mouth: Crisp mouth entry; light bodied, with a very fresh finish.

Pairing recommendation: White meat, such as chicken, turkey,

cod and lobster, sour Dishes.

Production Area:

Central Valley

A true embodiment of elegance, this Sauvignon Blanc from Chile's Central Valley captures the refined essence of the region. The terroir's gentle embrace, coupled with its unique climate, imparts a graceful touch to the grapes, resulting in a wine that exudes sophistication with each nuanced sip.

