

Product code: 9428

Indomita, Costa Vera Sauvignon Blanc, Central Valley, Chile., 2021



Producer Profile

The dynamic winemaking team at Indómita skillfully craft wines from their vineyards in two of Chile's very best regions.

The cooler climate Casablanca is great for Sauvignon Blanc, Chardonnay and Pinot Noir while the warmer Maipo Valley offers classic Cabernet Sauvignon and Carménère. Indómita produce superb, expressive wines that are both beautiful and stunning value for money.

Viticulture

From selected vineyard sites across Chile's Central Valley. The cooling influences of the Andes and the Humboldt current together with the diurnal temperature difference here allows for slow ripening so that the grapes develop maximum flavour.

Winemaking

Cold maceration at 10°C for 4 hours then settled and the free run juice is run off and a gentle pressing takes place. Alcoholic fermentation is in stainless steel tanks at a controlled temperature (13-17°C) to preserve aromas and flavours.

Tasting Note

This lively little Sauvignon is bursting with vibrant zesty citrus fruit and a hint of exotic guava. Hugely refreshing, this crisp and aromatic wine is endlessly quaffable. Year after year the quality is consistent and it never disappoints. An award winning wine and its easy to see why.

Food Matching

Quinoa, lentil & feta salad, prawn risotto, thai green chicken curry.

Technical Details

Varieties:

Sauvignon Blanc 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Aging

No oak aging