

Product code: 9428

Indomita, Costa Vera Sauvignon Blanc, Central Valley, Chile., 2022



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. A manual harvest

Winemaking

Cold maceration with the skins in a press for 12 hours, then a pressing and static decanting of the must. Alcoholic fermentation is in stainless steel tanks at a controlled temperature for 14 to 16 days at 16-18°C to preserve aromas and flavours.

Tasting Note

This lively little yet simple Sauvignon is yellow with olive green notes. On the nose it is bursting with aromas of white flowers, vegetables and green paprika. 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 Ageing

No oak ageing