

NOBLE BY NATURE

GRAN RESERVA LAS DICHAS SAUVIGNON BLANC 2019

Selected as one of 'The Best Of Chile'

In his weekly Wiken column in El Mercurio newspaper, Patricio Tapia, one of the most important Chilean wine critics has recognized our Gran Reserva Las Dichas Sauvingon Blanc 2019 as one of the best in Chile.

For its part, the tasting table of the La Cav Magazine awarded 92 points and the category of 'recommended'.



TASTING NOTES: Almost transparent, clean and bright pale-yellow color that shows intense, elegant, complex and fresh aromas, showing notes of green chili, white asparagus, passion fruit and white flowers, as well as a slight citric and mineral touch. It feels long, with great volume, mineral and fresh. It has a well-balanced, crisp and persistent acidity that adds tension on the palate.

PAIRING: Raw fish, king crab and seafood.

SERVING TEMPERATURE: Serve ideally between 10°C and 12°C.

Marcelo García, Winemaker