



# ALBAMAR

SAUVIGNON BLANC  
2024



## COMPOSITION

Sauvignon Blanc 100%

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## HARVEST INFORMATION

- Origin: Casablanca - Chile
  - Date: Second half of march
  - Yield: 14 tons / hectare
  - Harvest method: Hand picked
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## WINEMAKING

- Destemming: 100 %
  - Fermentation period: 15 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
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## TASTING NOTE:

Brilliant straw yellow with silver highlights, with an intense nose of citrus and a touch of tropical aromas. On the palate, fresh notes of white peach are intertwined with saline notes. It has a light body and medium persistence. With its fresh acidity, it is ideal for pairing with fish and seafood.

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## CHEMICAL ANALYSIS

- Alcohol: 12.8% by volume
- pH: 3.29
- Total acidity: 5.2 g/L (Tartaric acid)
- Residual sugar: 1.7 g/L