

Casa Nueva Late Harvest Sauvignon

Chile | Central Valley | Curicó Valley

Art. Nr. 19250

Wine Description

While great skill and judgment is needed to make all quality wines - the dessert wine is very much the "holy grail" of wine making, because of the necessity to allow the Botrytis or noble rot to develop and the grapes to reach the required degree of ripeness - the risk of failure and total loss of the harvest is high.

We think of great dessert wines from Sauternes, Barsac or Monbazillac in France, Eiswein or Trockenbeerenauslese in Germany, but with our Summer offer of 2017 we have the return of a dessert wine, from our friends the Echeverria Family in Chile.

100% Sauvignon Blanc from pre-phylloxera French rootstock harvested June 6th, 13th and 20th 2015 by hand to select specific clusters with the desired degree of ripeness and Botrytis.

The grapes were pressed together, fermented in stainless steel tanks for 45 days, then transferred to French Oak barrels for maturing.

Golden yellow, complex nose with clear overtones of mature peaches, apricots and honey, rich, intense and full bodied with a long elegant finish, our thanks to Roberto Echeverria who made this wonderful wine for us.

Food Pairing:

Peaches and cream

TECHNICAL DATA

VINTAGE:	2015	COUNTRY:	Chile
REGION:	Central Valley	VOLUME:	0,375 L
WINE TYPE:	White wine	VARIETAL:	Sauvignon Blanc
SERVING TEMP:	cooled	ALLERGENS:	contains sulfites

