



KUNZA

SAUVIGNON BLANC



- **Appellation:** *Central Valley*
- **Varietal Composition:** *100% Sauvignon Blanc*
- **Vintage:** *2020*
- **Alcohol:** *13% vol.*
- **pH:** *3,32*
- **Harvest:** *Handmade picking during March*
- **Fermentation:** *52°F*

SOIL

Flat and eroded soils, high minerality and good permeability.

CLIMATE

Chilean Mediterranean climate mix dry summers and cold and rainy winters, which makes it ideal for vine. The cooling influences of the Andes and Pacific Ocean at night with warm and sunny days, result in a growing season with slow ripening and high-quality grapes.

HARVEST

During the season, no rain was reported during blossom neither spring frosts. High thermal oscillation, with moderate to low maximum temperatures at the final ripening stage benefited acidity and aromatic expression in wines. Wines depicted more acidity and less alcohol.

TASTING NOTES

Pale and bright golden yellow color. At the beginning, medium intensity notes of herbs and minerality, then continues with reminders of pear, pineapple, green apple and lemon. In mouth it feels bubbly, alive and dry. Persistence of apple and grapefruit. It is crisp, fresh with high acidity and well balanced.

PAIRING

Perfect to pair with appetizers, shellfish, seafood, salads and pastas. Best served between 54 - 56°F.

LA PUNTILLA

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PAIRING

Ceviche, salads, pastas with seafood, goat cheese and smoked salmon. Best served between 54°F to 56°F.



ALTA TORRONTES

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	13,0% by vol.
Acidity:	6,13 g/l
Residual Sugar:	3,35 g/l
PH:	3,30
Dry Extract:	23,12 g/l

Production

Cold settling: After pressing the fruit the resulting juice is cooled and pumped to a holding tank for cold settling. The chilled juice is then held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on clean juice.

Fermentation: The juice is seeded with a cultured yeast and slowly fermented under temperature controlled conditions in stainless steel vats for up to 5 months in contact with its lees.

Wine Description

Strikingly aromatic! Bright green-gold color showing vibrant floral aromas of jasmine and honeysuckle, and crisp citrus notes on the palate.

Its great balance makes this elegant wine an incredible match when paired with spicy foods, particularly those from South-East Asia.

TORRONTÉS

MENDOZA ARGENTINA

Enticing aromas with hints of flowers, oranges citrus and peach pit. Fruity, floral and yet still quite dry.

*Excellent partner with mild to medium strong cheeses, seafood and smoked meats.
Great with spicy food and asian cuisine.*

Varietal composition: 100% Torrontés

Appellation: Mendoza

Harvest: Beginning of March

Alcohol: 12.5%

Residual sugar: 1.0 g/L

Total acidity: 5.06 g/L

pH: 3.5

Suggested Temperature: 48-52 °F



ESTATE  GROWN

KUNZA

Chile

CHARDONNAY

Our Chardonnay has a bright yellow color. It has prominent aromas of banana, ripe peach and pineapple. In the mouth is balanced with predominance of fruits from the Tropics. It has a unique persistence and fresh harmony.

It is a great companion for appetizers, green salads, seafood, poultry and young cheeses.

Description

Brand: Kunza

Varietal composition: 100% Chardonnay

Apellation: D.O. Villa Alegre, Maule Valley

Trellis system: VSP

Soil Type: Sandy loam earth

Vinification Process

Harvest: At Middle of March

Cold soaking: 3 days

Yeast: Zymaflore VL2

T° Fermentation: 54-57°F

Pump-Overs: NO

Total Skyn contact: No

Filtration: Yes

Analysis

Alcohol: 13,5°

Residual sugar: 4,8 g/L

Total acidity: 4,7 g/L

PH: 3,15

Serving suggestions

54-55°F

D. O. MAULE VALLEY, CHILE

PRODUCT OF CHILE



ANNIE

SPECIAL SELECTION



Variety: Sauvignon Blanc

Appellation: D.O. Valle de Casablanca

Bottling: Estate bottled

This is a very sophisticated Sauvignon Blanc, intense and persistent. Fresh, with mineral notes and hints of pineapple and fresh herbs, elegant in the palate, long and fine in aftertaste. We invite you to discover the exquisite essence of this special selected wine.

Annie Special Selection Sauvignon Blanc, comes from the coastal area of the Aconcagua Wine Region of Chile.

Its coastal influence consists in cool sea breezes, foggy mornings, warm afternoons and cool nights. Annie Special Selection gathers all the characteristics of this marvelous terroir and is blended with the experience of VDA Winemaking team. This results in a very elegant, and sophisticated wine.

We invite you to discover the exquisite essence of this special selected wines.

Residual Sugar



3.68

Alcohol



12,5%

PH



3.19

Total Acidity



3.56

Barrel Time



NA