

THE GRILL
Master
FAN CLUB



SAUVIGNON BLANC

100% SAUVIGNON BLANC
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Manual harvesting and bulk transportation.
Destemming and grape chilling.
Pneumatic pressing and juice refrigeration.
Cold settling and Racking.
Controlled fermentation with selected yeasts
in stainless steel tanks.
Centrifuge racking.
Filtration and bottling.

TASTING NOTES

Light straw, greenish color. Clean on the nose
with a touch of mixed citrus fruit. Crispy,
fruity and refreshing in the mouth.

FOOD MATCHES

Ideal as an aperitif or to match with light
seafood dishes, fish, white meats and simple
pasta.

DRINKING TEMPERATURE

Best served between 10° and 12° C.

