

# DIABLO

A pact with the Extraordinary

## CRYSTAL SAUVIGNON BLANC

### VINTAGE:

2022.

### VARIETIES:

Sauvignon Blanc	85%
Chardonnay	10%
Pedro Jiménez	5%
Alcohol	13° vol%
pH	3,37

### THE WINEMAKER:

Hector Urzúa Pistas.

### VINEYARD OF ORIGIN:

El Mirado Vineyard  
Area (hectares): 20  
Curicó Valley, Chile.

### SOIL:

Colluvial origin. Good permeability. Textures ranging from Sandy Loam and Clay Loam to clay in depth.

### TASTING NOTES:

This Sauvignon Blanc has a pale yellow color and surprises from the outset with its freshness and delicate touches of white peach. In the mouth, the freshness is noticeable from the first instant, but after a few seconds enveloping sweet and creamy notes appear, delivering a long and pleasant finish. Ideal for accompanying fresh and grilled fish, shellfish and different types of cheese.

### TEMPERATURE TO BE SERVED:

46-50°F.

Certified



Corporation

