



FRONTERA

SAUVIGNON BLANC

◀ CENTRAL VALLEY ▶

It is the perfect match for shellfish, fish with light sauces and salads.

- **VARIETY** 85% Sauvignon Blanc / 15% Other white grapes.
- **HARVEST** 35% hand-picked during March.
- **SOIL** Alluvial with good permeability.
- **AGING** In stainless steel tanks for 2 months.
- **COLOR** Bright greenish-yellow.
- **NOSE** Fruity character, with citric and peach aromas.
- **PALATE** Light flavour, fresh and well-balanced.

◀ TASTING NOTES ▶

www.fronterawines.com