



DE GRAS SAUVIGNON BLANC

£10.50

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SKU: CWDGSB22

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De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley.

Since their arrival to Chile, over a century ago, from their native Barcelona, the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

The Colchagua Valley where De Gras is situated is one of Chile's best-known wine regions. Located 130 km (80 mi), southwest of Santiago, the vineyards are naturally protected by the Andes Mountain Range to the east and the Coastal Mountain Range to the west. The climate is dry and Mediterranean yet with the benefit of diurnal variation which allows the grapes to achieve an ideal balance between ripeness and freshness.

The grapes for the Sauvignon Blanc are grown in the Central Valley and harvested in early March then fermented at low temperatures in stainless steel tanks.

Grape: 100% Sauvignon Blanc

Tasting Note: Fresh, tangy wild gooseberry with a hint of fennel and a cleansing, elegant finish.

Food Match: Ideal as an

aperitif, with light salads or
fresh prawn ceviche.

Closure: Screwcap

Farming Practices: Certified
Sustainable - Contains Sulfites

