



DE GRAS SAUVIGNON BLANC RESERVA

£12.00

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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 grapes for this wine are grown in the coastal vineyards of Leyda where the sea breezes combine with alluvial, granite and limestone soils to give the wines freshness and minerality.

The grapes are hand-harvested then half rest under dry ice for 12 hours once they have they arrived at the winery before pressing. The rest are direct-pressed and the fermentation occurs at low temperatures between 12°C and 14°C. in stainless steel tank.

Grape: 100% Sauvignon Blanc

Tasting Note: Vibrant notes of green herbs, gooseberry and citrus. A fresh, tangy mouthfeel and a long, refined mineral finish.

Food Match: Ideal as an aperitif, with oysters and sashimi

Closure: Screwcap

Farming Practices: Certified Sustainable - Contains Sulfites

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