



VARIETY

SAUVIGNON BLANC

From Sunrise's selected vineyards, our wines are born. Wines that are full of life, ripe with vibrant flavors. We harvest the unique energy of these beautiful places to light up your glass.

APPELLATION: Central Valley.

HARVEST: Hand picked and mechanical harvest in March.

SOIL: Alluvial, with good permeability.

AGING: Stainless steel tanks for 3 months.

COLOR: Greenish-yellow.

NOSE: Intense, citric notes like lemon and grapefruits with

a touch of herb notes.

TASTE: Very Fresh, balanced and with good acidity.

FOOD PAIRING: Enjoy with fish and fresh seafood, oysters scallops.

Serve at a T° of 10-12° C.





