



**LAS CASAS
DE VAQUERIA**

LAGO *Sur*

SAUVIGNON BLANC

 *100% Sauvignon Blanc*

Origin : Maule Valley

Soil : Clay loam, granitic origin.

Export Package : 750 ml

Alcohol : 13.5%

TASTING NOTES

Light greenish-yellow in color, very clean and bright. The aromas recall interesting yet subtle notes of lime, grapefruit, and green apple, with an elegant mineral character. The palate is fresh with pronounced acidity and excellent structure leading to a long and persistent finish.

Vinification Harvest — Hand picked.

Serving Food Pairing — Excellent harmony with all kinds of seafood,
Suggestions baked fish, white meats and goat chesses.
Serving — 12°C (53,6°F) a 14°C (57,2F)

LAGO SUR · GRAN RESERVA

Gran Reserva "Lago Sur": When our fruit it comes to watering, is not about how much water we use, it is all rather about the water that comes from South Lake. Our Gran Reserva is the natural choice, when it comes to choose a wine with a fruit driven style.



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