

MOMENTOS

RESERVA

Momentos Reserva is a quality wine from Chile produced in premium wine-growing valleys. Each wine is crafted with utmost care by our winemaker that oversees the entire production process from grape picking to bottling and ageing. Momentos Reserva wines balance fruit, elegance and complexity, making it an ideal match with food or on its own.

SAUVIGNON BLANC

Grape Composition	100% Sauvignon Blanc
Appellation	Central Valley
WINEMAKING HIGHLIGHTS	
Maceration	Stainless steel tanks
Fermentation time	3 weeks
Temperature	12-14 °C 53-57 °F
Malolactic fermentation	No
Ageing Process	3 month in stainless steel tanks followed by 2 months in bottle
Yield	72 hl/ha.
LABORATORY ANALYSIS	
Total Acidity	2.92 g/lt. (H2SO4)
Residual Sugar	0.91 g/lt.
Ph	3.39
TASTING NOTES	
Color	Bright and clear lime yellow with shades of green.
Nose	Intense nose of grapefruit peel and tropical fruits such as passion fruit.
Palate	Fresh with rich acidity, good volume and a long finish.
SERVING AND FOOD PAIRING	
CELLAR KEEPING	Perfect with oysters, fresh salads, shellfish, asian food and appetizers. Serve well chilled from 8-10 °C. 46-50 °F.
	Up to 5 years in a fresh, ventilated and dry place. T° not less than 10°C 50 °F, not more than 18°C 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND AGGRESSIVE LIGHT.

