

FRONTERA

AFTER DARK



SAUVIGNON BLANC

- C E N T R A L V A L L E Y -



- **VARIETY** 100% Sauvignon Blanc.
- **HARVEST** Hand-picked during March.
- **SOIL** Alluvial with good permeability.
- **AGING** In stainless steel tanks for 2 months.
- **COLOR** Bright greenish-yellow.
- **NOSE** Varietal character, with herbaceous aroma, citric notes and white peaches.
- **PALATE** Fruity character, with citric and peach ending.
- **PAIRING** Pairs well with light seafood, white fishes, chicken, pasta with white light sauce or dressing.
- **RESIDUAL SUGAR** 4,73 G/L
- **TOTAL ACIDITY** 6,95 G/L
- **ALCOHOL** 12%

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◀ MADE FOR THE NIGHT ▶