

PENGUIN AND CACTUS

SAUVIGNON BLANC | 2025 | LEYDA VALLEY



VINIFICATION

Hand-selected grapes were transported to the cellar and rested for a few hours on the press as 100% whole clusters before pressing. The must was inoculated with selected yeasts to ferment at 13°C, ensuring a very slow fermentation. Afterward, it was racked to stainless-steel tanks with its lees.

AGEING

Only in stainless steel, with their lees, to preserve and enhance the fruity characteristics and build up the mouth.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 3 to 5 years.

TASTING NOTES

Bright lemon yellow color with greenish reflections. Pleasant citrus and white fruit aromas with a herbaceous touch, followed by a mineral and fresh finish. In the mouth it has a vibrant acidity followed by a long and complex finish.

FOOD PAIRING

Ideal for fresh appetizers or lighter dishes. Raw seafood and goat cheese recommended.

TECHNICAL INFORMATION

Variety: 100% Sauvignon Blanc

Harvest: Began on March 10th

Alcohol: 12.5% Vol.

Residual Sugar: 3.0 g/l

Total Acidity: 6.37 g/l

pH: 3.07



BRIGHT WAVE WINES

CHILE, REIMAGINED