

# **BODEGA CERRO CHAPEU**

## *Sauvignon Blanc Sur Lie*

### *Cerro Chapeu*

#### **Technical information**

**Country:** Uruguay  
**Region:** Cerro Chapeu  
**Appellation:** Cerro Chapeu  
**Grape Variety :** 100% Sauvignon Blanc  
**Terroir :** Sandy deep red soils  
**Age of the vines :** up to 30 years



#### **Vinification**

The grapes were carefully selected and hand-harvested. Fermented at 13° C with a selected native yeast strain, and kept in anaerobic conditions for 6 months on the lies in a stain less steel tank (“sur lie”) with a weekly mixing process. Bottling with minimal handling in order to preserve all its freshness.

#### **Tasting notes**

This white wine with green tinges has an intense aroma that is fruity and slightly herbal. Notes of grapefruit, green apple and white peach are very typical in this wine and provide a pleasant complexity. The taste is dry and lively which makes it enjoyable to drink cold.

#### **Wine pairing:**

Ideal to serve with spicy seafood or salads, as well as with white meats with sweet–sour sauces.