KALEW

VARIETAL PREMIUM

SAUVIGNON BLANC



KALEW

D.O. Central Valley
Vintage: 2025
Grape : Sauvignon Blanc
12,5 % Alc by Vol.

VINIFICATION:
Fermentation between 14 ° to 15 ° in stainless steel tanks.

CLEANING AND FILTERING:
Once the blend is ready, the wine is fully rinsed and stabilized at cool temperatures for as long as necessary to ensure a crisp and lively Sauvignon Blanc.

PAIRING RECOMMENDATION:
Appetizer or starter, salmon carpaccio and salads with white cheese.

WINEMAKER:
Jose Tomas Correa Lisoni

TASTINGS NOTES FROM WINEMAKER:
This Sauvignon Blanc shines with a pale yellow color accented by subtle green reflections. The nose is bright and expressive, led by fresh citrus notes that carry through with vibrant, persistent acidity.

On the palate, the wine is dry and refreshing, offering bright acidity and delicate mineral nuances—a signature of the Maule Cordillera terroirs included in the blend. Its clean, crisp profile makes it an ideal companion for fresh seafood, light appetizers, and warm summer evenings and is meant to be well-chilled.

True to the philosophy of our Varietal Premium line, this wine reflects a deep respect for the purity of the fruit to deliver exceptional balance and outstanding value.

LONCO
WINES