



DISCOVER THE MISTERY OF THE PACIFIC...



SAUVIGNON BLANC 2003 BARREL FERMENATED

COLOR Greenish-yellow.

NOSE Complex and exuberant. Ripe tropical fruit recalls mango with a touch of soft, elegant vanilla from the well-integrated oak, for a nice blend between fruit and barrel.

PALATE Mouth-filling and long. The good balance between acidity and alcohol provides great concentration and volume. The vanilla from the oak adds complexity and contributes to the potent structure of the wine's long, persistent finish.

pH : 3.68

Total acidity : 3.72

Alcohol : 14.5

Production in tons/ha : 7.2

Total cases : 1,993

Ageing potential : 3 years

Selected hectares : 3.9



VIÑA GARCÉS SILVA

Premium Wine from the Chilean Pacific Coast

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