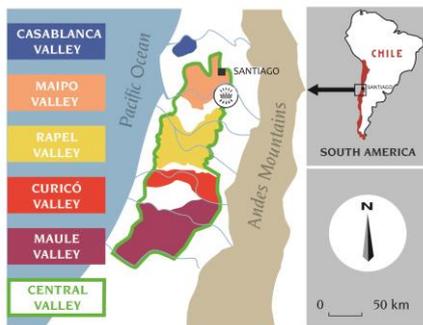


# Anderra

SAUVIGNON BLANC

2015



- ▶ Citrus
- ▶ Tropical fruits
  
- ▶ Powerful
- ▶ Succulent

## VINEYARD

This wine comes from the *Valle Central*, south of Santiago. A vast winegrowing area, it has an ideal climate for viticulture, especially on account of its semi-arid Mediterranean climate. Baron Philippe de Rothschild Maipo Chile's winemakers have chosen the *Valle Central* vineyards for the variety of their terroirs. The north is dry with stony subsoil, while the damper south has clay soil that ensures a natural supply of water.

## 2015 VINTAGE

The weather in 2015 was exceptionally hot and dry, enabling the grapes to reach optimum maturity. Lower than average rainfall, mostly occurring during the winter, together with the highest recorded average temperature in the last 50 years or more, were the decisive influences behind the very Mediterranean style of the 2015 vintage. As a result, the wines are generous and powerful while keeping velvet, silky texture. They display a very distinct Chilean identity, particularly in the expression of the fruit, which, combined with a concentrated mid-palate, brings complexity and richness while revealing the uniqueness of each terroir.

2015 is a vintage with excellent ageing potential.

## VINIFICATION

All the steps in the vinification of Anderra Sauvignon Blanc are intended to preserve the freshness and aromas of the fruit and reveal all the typical crispness of the Sauvignon Blanc grape.

## MATURING

The wine is matured in vats for a relatively short period of around six months in order to preserve all its freshness and fruit.

## GRAPE VARIETY

Sauvignon Blanc gives vivacious, dry wines of great refinement. Their rich flavours and crisp texture mean that they can be enjoyed young.

## TASTING NOTES

**ASPECT:** A lovely, bright and glittering pale yellow.

**NOSE:** The fresh and powerful nose opens on grapefruit and white peach aromas before going on to develop elegant tropical fruit notes.

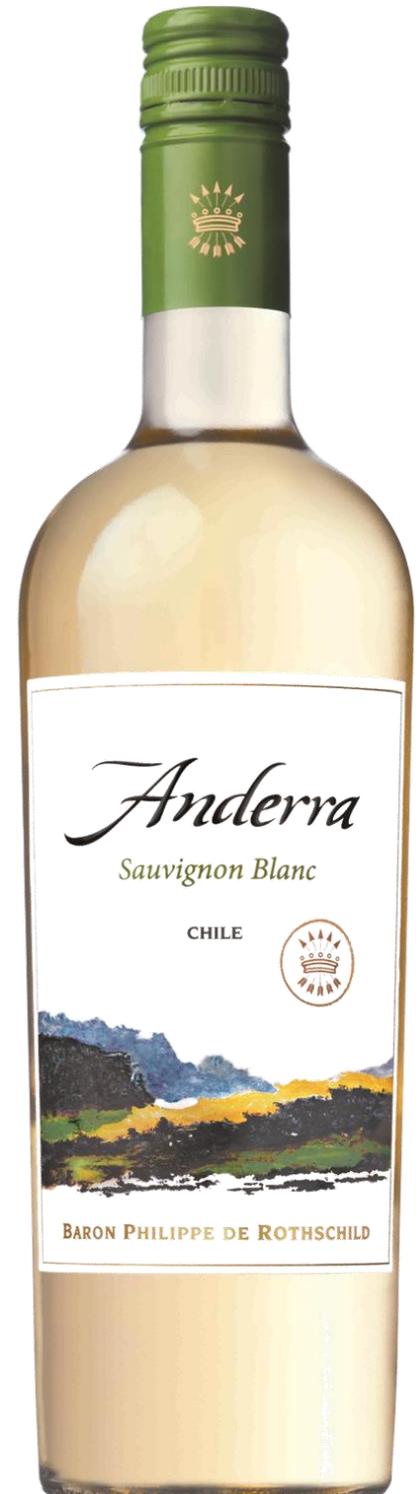
**PALATE:** From a bright and generous attack, the fresh and crisp midpalate reveals intense passion fruit, mango and citrus flavours. The long and expressive finish reflects a selection of the best Chilean terroirs.

**Alc. 12% vol.**

## MENU SUGGESTIONS

Aperitif, fish (sushi) and seafood, cheeses, especially fresh goat's cheese.

Service temperature: 10 - 11°C



FORMATS :  
75 CL

RANGE :  
CABERNET SAUVIGNON  
CARMENERE  
SAUVIGNON BLANC

[WWW.WINE-ANDERRA.COM](http://WWW.WINE-ANDERRA.COM)



BARON PHILIPPE DE ROTHSCHILD MAIPO CHILE S.A.

BARON PHILIPPE DE ROTHSCHILD, S.A. RCS BORDEAUX B 459 202 644 - INTENDED TO BARON PHILIPPE DE ROTHSCHILD, S.A. DISTRIBUTION NETWORK