

## **LAMUCHI WINES ZORRITOS**

### **Sauvignon Blanc 2023**

**APPEARANCE:** Bright, light yellow with greenish reflections stand out in the glass. Vivacity is one of its optical virtues. Identity and varietal nobility. Positive first impression. Excellent visual aspect according to its vintage.

**AROMA:** Its interesting aromas begin to express full of fresh notes of white fruit such as apricots, pears, green apple, among others. A wonderful herbal and floral combination is perceived, along with delicious citrus notes such as lemon peel that round out an appetizing and charming nose. Perfumed, elegant profile with a defined varietal identity.

**TASTE:** First palate is exquisite, the first impact is soft and friendly. When it begins to travel through the palate, its textures give immediate pleasure. Refreshing, juicy, fluid body and with a lot of breadth in the middle of the mouth; accompanying until the end. With good length, its passage leaves delicious traces that combine citrus fruit, white flowers, and subtle notes associated with asparagus and peas. Sensational from start to finish.

**OVERALL EVALUATION:** Emblem that excites and proposes freshness. Expressive, tasty and dynamic to drink. Balanced, very honest and a lot of balance from start to finish. Youth and vivacity that is expressed in each of its aromas and flavors. Satisfaction guaranteed.

**AGING:** Its refreshing profile predicts a neat development in the bottle over time, therefore, the suggestion of drinking it within 5 years from its harvest, under correct aging, will continue to generate interesting and tasty sensory changes.

**FOOD PAIRING:** Moments of aperitifs, starters, hot sunsets, and after-dinner meals that require refreshing the palate. Gastronomic combinations are many, including green salads, fried calamari rings, ceviches, paellas, white meats, pastas with mild sauces, pizzas and empanadas with tasty fillings.

**TEMPERATURE:** It is recommended to take care of its temperature in order to fully enjoy the sensory qualities, therefore, we suggest drinking it cool, between 9° and 11°C.