

# AMIGO PERRO



LA JUNTA  
D.O. CURICÓ • CHILE

## SAUVIGNON BLANC • 2024

**Curicó Valley**  
**PH:** 3.26  
**Acidity:** 5.83 gr/lit

**Alcohol:** 12.5°  
**Residual sugar:** 2.15 gr/lit  
**Yield/hectare:** 12 ton/ha.

*Pale yellow color with greenish highlights. A young, fruity wine with tropical notes, crisp and expressive on the nose. The palate is smooth with a rich acidity that is remarkably refined and refreshing.*

### CURICÓ VALLEY

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. This valley is alluvial in origin, with loam-textured soils that change to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F offers privileged conditions for winegrowing.

### VINIFICATION

The grapes are harvested in late February through early March and picked in the mornings to preserve their freshness. After destemming, the berries are crushed and chilled to 10°C (50°F). The juice is separated from the solids with a pneumatic press and then undergoes static clarification followed by fermentation. The clean juice is slow-fermented at 13°–15°C (55°–59°F) for 12 to 15 days. Finally, the wine is stabilized and filtered before bottling to preserve all of its qualities.

### AWARDS



### FOOD MATCH



Salads



Fresh fish

### BEST SERVED AT

12 to 13°C (53°–56°F)

