
DON PASCUAL RESERVE

The purpose of the Don Pascual Reserve line is to showcase the best expression of each varietal. The grapes are harvested in each region at their optimal physiological and aromatic maturity to offer wines with a pure style and character.

SAUVIGNON BLANC

Delicate pale color with greenish hues. Considerable aromatic expression with a balanced mingling of citrus notes like grapefruit, minerals, passion fruit and a slight hint of vegetation. Very fresh on the palate due to its lively acidity. Passion fruit again stands out in the harmonious and persistent finish

Winemaking

The Sauvignon Blanc grape comes from moderate yield vineyards in the Juanicó region. The clusters are selected and harvested manually. As this variety can express very different aromas depending on its stage of maturity at harvest, it is essential to taste the berries daily to choose the key aromatic window.

The harvest is done manually during the coldest hours of the day and the grapes are directly pressed in the pneumatic press which allows for very gentle extraction. The juice obtained is cooled to 5°C (41°F) and once clarified, undergoes fermentation in a stainless steel tank at a temperature of 14 to 18°C (57 - 65°F).

Later in the year, the unoaked wine is fractionated.

Tasting Notes

Don Pascual Reserve Sauvignon Blanc has a delicate pale color with greenish hues. The intense and fresh nose is very specific to the varietal: citrus notes, such as grapefruit peel, tropical notes such as passion fruit, and also mineral and slightly vegetal notes (boxwood).

Lively acidity is the backbone of the palate. The freshness is therefore present from first attack until its finish, always balanced by its very pleasant and savory roundness.

Service and consumption

The ideal serving temperature for Don Pascual Reserve Sauvignon Blanc is 6 - 8°C (42 - 47°F), directly out of the refrigerator. It perfectly accompanies fish such as white sea bass or lemony forkbeard with a salad.

