
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 GRIS

Very ripe bunches are harvested when the skin turns gray-gold and are gently pressed and protected from oxygen under an inert gas atmosphere to preserve the fragile aromas of this varietal. Don Pascual Reserve Sauvignon Gris is a complex and elegant white wine, with considerable volume and fruity notes reminiscent of quince in syrup.

Winemaking

The Sauvignon Gris grape comes from moderate yield vineyards in the Juanicó region. The clusters are selected and harvested manually. From the moment they arrive at the winery, they are protected from oxygen by an inert gas atmosphere technique. This protection allows for a short, cold maceration prior to pressing. The juice obtained in the press is cooled to 5°C (41°F) and once clarified, fermentation takes place at a temperature of 14 to 18°C (57 - 65°F) in a stainless steel tank. Later in the year, the unoaked wine is fractionated

Tasting Notes

Don Pascual Reserve Sauvignon Gris has an intense amber color with golden hues. The nose is very specific to this varietal: fruity with notes of pear, guava with a refined hint of minerality.

The palate unfolds with great volume, unctuous and dense. Tropical fruits predominate. The finish is persistent due to the intense freshness of this wine.



Service and Consumption

The ideal serving temperature for Don Pascual Reserve Sauvignon Gris is 6 - 8°C (42 - 47°F). It can be enjoyed with Provencal-style mussels, and on special occasions, with fresh caviar.