

ANGELINA

ANGELINA WHITE ANGEL



DESCRIPTION

Angelina White Angel is made from grapes harvested 100% by hand, it is then gently whole cluster pressed, fermented with native yeasts, then stored in concrete eggs on its lees for 6 months and bottled unfiltered.

It has a pale greenish yellow color, aromas of white peach, tropical fruit and minerals. On the palate, it has a medium body, vibrant citrus flavors with a long and crisp, refreshing finish.

Pair with Oysters, prawns, garlic shrimp, Salmon, grilled octopus, stuffed zucchini, quiche, and white cheeses.

Varietal: 100% Sauvignon Blanc

Name: Casablanca Valley, Chile

Alcohol by Volume: 13.0%

Aging: 6 months in concrete eggs

Production: 500 cases/year

Aging potential: 6 years

Recommended temperature: 12° F
