



ESPĪRITU
de CHILE

EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPĪRITU DE CHILE.

A permanent invitation
to live one-of-a-kind
experiences connected
with nature. This is the
spirit that lives in each
one of our wines, all of
them crafted to enjoy
while you wait for your
next adventure.


TECHNICAL INFORMATION

GRAPE VARIETIES
100% Sauvignon Blanc 

APPELLATION 
Leyda

SERVING TEMPERATURE 
13°C

ALCOHOL CONTENT 
13.0% vol.

RESIDUAL SUGAR 
2.5 g/l

PH
3,2

ACIDITY
6,5 gr/L



Explorador

Let's go out in search of the signature variety
of Chile's best wine valleys. A true journey
through a world of new aromas and flavors.
An experience that will put your adventurous
spirit to the test.

SAUVIGNON BLANC

ORIGIN

This Sauvignon Blanc is harvested by hand
during March, following a long and cool season
in the Leyda valley, 12 km from the Pacific
Ocean. The influence of the sea allows grapes
to ripen slowly, thanks to the natural low-
temperature breeze that blows from the west.

VINIFICATION

Grapes are harvested 100% by hand and taken
to the winery where the bunches are gently
pressed. Alcoholic fermentation is done with
selected yeasts at low temperatures (13-15°C)
to preserve the fresh and delicate aromas. No
wood is used.

TASTING NOTES

Outstanding typicity and intense aromas of
tomato leaf and guava that blend in and
complement a hint of freshly-mown grass. The
palate boasts zesty freshness, firm acidity and
length that make for a perfectly balanced
wine.

PAIRING SUGGESTIONS

Perfect as an appetizer, paired with fish and
seafood, or fresh and semi-ripened cheeses
like Brie.

WINEMAKER

Juan Ignacio Montt



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