

CRISTIÁN PINO BELMAR

Sauvignon Blanc, 2015



ABOUT THE WINE

Cristián Pino Belmar was a star in Universidad de Chile's agronomic engineering program. That's why he had his pick of world-class wineries to work at—and was also invited to conduct vineyard research in California and Argentina. Education and experience confirmed for Cristián a simple rule for making flavorful wines: A vineyard must be at least 15 years old before he will work with its grapes. That's why this wine's flavors are complex and concentrated.

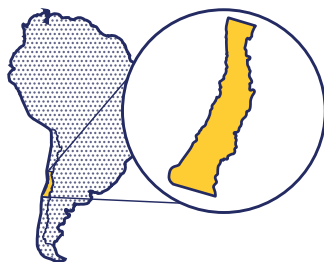


DID YOU KNOW?

Older grapevines have deeper root systems that absorb more soil nutrients—which means grapes with fuller flavors. Age in the vineyard before beauty in the glass.

THE REGION

Valle Central, south of Santiago, is Chile's largest and most famous wine region. It's carved into several smaller areas with unique soils and microclimates, each producing world-class wines. Wine critics are currently bestowing their 90-plus scores on crisp, fruity Sauvignon Blancs such as this, from the cool, dry Andean foothills.



Valle Central, Chile

SUMMARY

Variety: Sauvignon Blanc

Vintage: 2015

Vineyard: Various

Oak: Stainless steel (no oak)

Alcohol: 13%

Farming: Conventional



wine

TASTING NOTES

Cristián Pino Belmar Sauvignon Blanc is as modern in style as it gets, full of tropical and citrus flavors. There's nothing subtle—or French—about this wine, from the aromas to the flavors to the finish.

1) LOOK AT THE APPEARANCE

Light golden yellow with green highlights



2) IDENTIFY AROMAS AND FLAVORS

Passion fruit, kiwi, grapefruit, lemon blossoms



3) ASSESS THE PROFILE



TASTING TIP

Sauvignon Blanc's high acidity is what makes your mouth water—the same effect as squeezing a lemon over a dish, then taking a bite.

4) PAIR AND ENJOY!



Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste like passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing of France's Loire Valley). The wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops

To learn more about this wine, visit blueapron.com/wines/9