



# CACHET WINE

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## El Picador Sauvignon Blanc

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**Code**

ELPI105

Produced by Chile's number one wine producer, Viña Luis Felipe Edwards, this Sauvignon Blanc comes from Chile's Central Valley region. Gooseberry fruit and a very fruity palate leads to a quenching dry aftertaste.

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**Tasting Notes:**

This refreshing Sauvignon Blanc has flavours of citrus, melon and herbs as well as a crisp, clean finish.

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## Specification

**Vinification** The grapes are sourced from both the Central and Rapel regions and harvested in the main by machine, often picked at night to maintain freshness and vibrancy. The grapes are de-stemmed at the winery in the first few hours and the grapes cold soaked prior to pressing to produce a clear juice with lowest possible phenol levels. The alcoholic fermentation takes place at 14-16°C during 10-15 days all within steel tanks. Ageing on fine lees for 3 months prior to bottling.

**ABV** 13%

**Size** 75cl

**Drinking Window** Drink now

**Country** Chile

**Region** Central Valley

**Type** White Wine

**Grapes** Sauvignon Blanc

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Zesty, zingy and refreshing

**Producer** Viña Luis Felipe Edwards

**Producer Overview** The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.

**Closure Type** Screw Cap

**Food Matches** Serve with fish, seafood dishes and salads.

**Press Comments** Jancisrobinson.com, 2024, 16/20: "While this is a bottle of wine that should be very well chilled, opened within a week of purchasing and drunk within an hour of tasting, it is still remarkably good for nine quid. Limonene and linalool! Juicy, sweet white grapefruit, lemon flowers, lemon verbena. It actually reminds me of a lazy Saturday afternoon cocktail we made this summer (one of the few days the sun shone hot enough to bother) of blitzed up honeydew melon, masses of fresh mint, crack of salt, Sichuan peppercorns and a dollop of dessert wine topped up with crushed ice and crémant. It's got all that going for it... this is a cracker."