



# CACHET WINE

## Tonada Sauvignon Blanc

**Code** TONA065

A zingy, zesty Sauvignon with ripe gooseberry fruit and crisp, dry aftertaste. Made to our own exacting specifications in conjunction with Luis Filipe Edwards, arguably Chile's top winemaker, this Sauvignon Blanc really sings, offering typical gooseberry/grassy/passionfruit and apple flavours.

### 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 took place at 14-16°C during 10-15 days all within steel tanks. Ageing on fine lees for 3 months prior to bottling.

**ABV**

12.5%

**Size**

75cl

**Drinking Window**

Drink now

**Country**

Chile

**Region**

Central Valley

**Type**

White Wine

**Grapes**

Sauvignon Blanc

**Genres**

Vegan, Vegetarian

**Vintage**

2025

**Style**

Dry

**Body**

Elegant, crisp and delicate

**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.