



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## El Picador Sauvignon Blanc

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<b>Price</b>	£9.19
<b>Code</b>	ELP1105

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	2024
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."