

# CAMINO DE LOS 7 LAGOS

“Sauvignon Blanc / Semillon”



## TECHNICAL NOTES

Alcohol: 14.1%.  
Total Acidity: 5.32 gr/lt.  
Sugar: 5.55 gr/lt.  
pH: 3.8

## WINE MAKING PROCESS

Reductive fermentation method with temperature control.  
Young wine, no oak barrel ageing.  
Bottled: April 2010

## TASTING NOTES

Color: Bright greenish yellow.  
Aroma: Intense, floral and fruity, with citrus notes a mineral touch.  
Taste: Gentle in the mouth. Fruity, balanced and distinguished acidity. Delicious long finish

## AGING POTENTIAL

2 years.

## SUGGESTED SERVING TEMPERATURE

Between 42 F and 46 F.

**7** Camino de los  
**Lagos**

  
**Global Wines**

Wine importer & distributor

1340 STIRLING RD#6B

DANIA BEACH, FL 33004.

T.954.921.8024 / F.954.921.8028

[www.globalwinesllc.com](http://www.globalwinesllc.com)