



RESERVA

SAUVIGNON BLANC
2025



MAS ANDES

GRAPE VARIETY : 100% Sauvignon Blanc

MATURING : 6 to 8 months in vats

AGEING POTENTIAL : 3 to 5 years



FRUITY

FLORAL

ROUNDNESS



2025 VINTAGE

The 2024-2025 growing season began with a temperate winter characterized by heavy rainfall between June and August 2024, with rainfall 15% greater than in 2023 and 80% higher compared to 2022.

While bud break was relatively vigorous, shot berries were observed during flowering, reducing the final number of bunches.

The summer was warm yet tailored management combined with steady ripening meant that it was possible to harvest the grapes in very good conditions, two weeks earlier than usual. To sum up, the 2025 vintage yielded incredibly fruity berries which perfectly express the character of each grape variety, and will produce high-quality, well-structured wines with excellent ageing potential.

TASTING NOTES

Aspect : Lovely, brilliant pale-yellow colour.

Nose : Fresh and intense, revealing aromas of green apple and white peach, mingled with notes of tropical fruit (passion fruit) and boxwood.

Palate : Starts out very juicy and refreshing, with good volume and balance. Nuances of citrus and Peruvian green sauce come to the fore on the aftertaste, underpinned by excellent acidity resulting in a long-lasting finish.

Alc 13,0% vol.

MENU SUGGESTIONS

Spring roll, Sushi.

Serving temperature: 9-10°C

