

WINE	VARIETY	HARVEST	WINE COMMENT /MEDIA / AUTHOR
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Cono Sur Visión	Sauvignon blanc	2011	<p>“This single vineyard Sauvignon from one of the most progressive wineries in Chile is a dream: delicate, packed with layers of flavor, framed with acidity. The nose is white grapefruit and white flowers; the palate is an explosion of minerality, grapefruit, lime and grated orange. It sings on the midpalate and finish. Take your glasses off and read the fine print on the back label for the whole story. This is the dream wine for delicate seafood and sushi. It has the lingering dryness of a fine Champagne.”</p> <p>Sandra Silfven / The Detroit News / USA</p>
Cono Sur Visión	Sauvignon blanc	2009	<p>“Bright green-yellow color. Lively aromas of lime zest, quince and green tea, with building herbacity. Dry, nervy and precise, offering tangy citrus and mineral flavors and a hint of honeysuckle. The herbal quality lingers on the long, spicy, focused finish. I like this wine’s complexity and light touch.”</p> <p>Josh Reynolds / International Wine Cellar</p>
Cono Sur Visión	Sauvignon blanc	2008	<p>Daily Wine Pick</p> <p>“Very fresh and floral in style, with white peach, lemon verbena and honeysuckle notes backed by a superlively finish. Very tasty. Drink now.”</p> <p>James Molesworth / Wine Spectator Magazine / USA</p>
Cono Sur Visión	Sauvignon blanc	2008	<p>“Combining flavors of gooseberries and ripe pineapple, this wine is potent and broad. Even so, there’s a refreshing citrusy element as well, the texture framed in mineral acidity, as if sculpted in limestone. A Sauvignon for scallop sashimi.”</p> <p>Wine & Spirits Magazine, USA</p>
Cono Sur Visión	Sauvignon Blanc	2007	<p>“This Sauvignon Blanc is made entirely in stainless steel with no malolactic fermentation, and a cool growing site in Casablanca (just 7 miles inland from the Pacific) results in a very intense, very fresh style. Fruit notes of grapefruit and lime are accented with hints of dried herbs and cut grass, and very bright acidity in the finish</p>

		<p>makes this a great candidate for pairing with oysters or pasta with clam sauce.”</p> <p>Michael Franz / Wine Review Online / USA</p>
Cono Sur Visión	Sauvignon Blanc	<p>2006 “Light yellow. Grassy grapefruit and pear aromas are complicated by anise and white flowers. This dry, bracing Sauvignon offers firm citrus flavors, nervy minerality and a long, racy finish. A grown-up, low-fat style that I find utterly captivating.”</p> <p>Josh Reynolds / International Wine Cellar / USA</p>
Cono Sur Visión	Sauvignon Blanc	<p>2006 “Plump, with nice grapefruit and lemon zest flavors on a round, rich frame, with lingering citrus peel and floral notes on the finish. For fans of the riper style of Sauvignon Blanc.</p> <p>Wine Spectator Magazine / USA</p>

