



# HOUSE OF TOWNEND

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## Ladera Verde Sauvignon Blanc

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**Price** £9.99  
**Code** LADE010

A crisp and dry Sauvignon Blanc from the warm central vineyards of Chile, produced from the areas of Maule and Colchagua.

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**Tasting Notes:**

This dry white offers ripe tropical fruit, melon, cutgrass and notes of pear and lime – balanced with a good acidity and obvious freshness. T

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Specification	
<b>Vinification</b>	We pick the Sauvignon Blanc in the coolest part of the day and the grapes are pressed within 3 hours of picking. Fermentation takes place under controlled conditions in large steel thermo tanks and the wine ferments at a cool 18 degrees for around 19 days prior to racking and filtering, with storage before bottling.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Chile
<b>Region</b>	Central Valley
<b>Type</b>	White Wine
<b>Grapes</b>	Sauvignon Blanc
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Viña Luis Felipe Edwards
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Partner with roast white meats, poached fish, salads or even veal escalopes.