



SAUVIGNON

GRAPE VARIETY: Sauvignon single varietal wine.

TYPE OF TERRAIN: Argillaceous, Calcareous, rich in microelements.

CULTIVATION: Guyot, planting density 4.000 Plants/Ha.

HARVEST PERIOD: End of September.

VINIFICATION: After a careful selection of grapes from our most prized lot, prefermentation alcoholic maceration at a controlled temperature, followed by maturation in its own dregs.

CELLARING POTENTIAL: 2-3 years from production.

COLOUR: Straw yellow with golden tints.

NOSE: Classic aromas of Sauvignon, peppers, tomato leaf, with varied sweet, enveloping, persistent characteristics.

FLAVOUR: Fresh, dry and smooth to the palate.

PAIRINGS: Ideal as an aperitif, with smoked ham and first courses with herbs.

SERVING TEMPERATURE: Approx. 8-10° C.

PACKAGING: 0,75 l bottle, bottled in cartons containing 6 bottles.