



Variety: 100% Sauvignon Blanc
Alc: 13%
Total acid: 6.1 g/l
Ph: 3.18
Sugar: 2.1 g/l
Annual production: 5.000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: New French barriques
- Method of maceration: The must was kept in inert vats together with the lees for 10 days at a temperature of 1-2°C, after the must was decanted and selected yeast strains were added, fermentation and ageing in new French barriques
- Average temperature of fermentation: 15-16°C
- Average time of aging: 6 months in new French barrique

Tasting notes

- Colour: Medium lemon
- Bouquet: Pronounced aroma of green apple, gooseberry, lime, nectarine, passion fruit, tomato leaf, mint, elegant vanilla and white chocolate
- Palate: Medium acidity, medium body with medium lingering finish

Cultivation

- Planted surface: 7 ha
- Type of pruning: Double Guyot
- Density: 4.000 vines/ha
- Geology: Vertisol soil
- Average age of the vines: 7 years
- Rainfall: 250-300 l/m²
- Sunny days: 200-220 days
- Harvesting period: Beginning of September

