

N°03

SAUVIGNON BLANC

VINIFICATION

The grapes are harvested after midnight, when temperatures go down to 50°F-53°F. After destemming, the berries are transferred to the wine press, where a short cold maceration takes place with dry ice (4 to 6 hours at 46-50°F).

COLOR

Straw yellow with hints of green.

NOSE

Delightful aromas of grapefruit, tropical fruits and passion fruit.

PALATE

A refreshing, crisp, and persistent palate of lychee, mango and pineapple.

ANALYSIS

12% Alc/vol | pH: 3.27 | RS: 1.8 g/l | TA: 6 g/l

SERVING SUGGESTIONS

Serve as an aperitif or with seafood, salads, pizza, sushi and white meats.

