



## Sauvignon Blanc

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| <b>VINTAGE</b>             | 2013   |
| <b>VARIETY</b>             | Sauvignon Blanc  |
| <b>ORIGIN</b>              | Casablanca Valley  |
| <b>CLIMATE</b>             | Temperate Mediterranean. Average annual temperature: 14,4°C  |
| <b>SOIL</b>                | Sandy loam, alkaline pH  |
| <b>MESOCIMATE</b>          | The winter is characterized by intense morning frosts. During ripening, the high temperatures are softened under the influence of the fresh coastal winds and the summer mist. The average annual precipitation is 450 mm, being more concentrated during the winter months.   |
| <b>HARVEST</b>             | Early February. By hand, early morning   |
| <b>YIELD</b>               | Less than 8.000 kg/ha  |
| <b>WINEMAKING</b>          | Fermentation in low temperatures (lower than 15°C), in stainless steel cuves. Protein stabilization using bentonite and cold tartaric stabilization. Pre-bottling filtration.  |
| <b>BLEND</b>               | 100% Sauvignon Blanc   |
| <b>pH</b>                  | 3,3  |
| <b>ALCOHOL</b>             | 13,0   |
| <b>BOTTLE FEATURES</b>     | Ecological, lightweight glass  |
| <b>BOTTLE CLOSURE</b>      | Screw cap  |
| <b>PRODUCTION</b>          | 12.600 bottles (750 cc)  |
| <b>SHELF LIFE</b>          | To be consumed during the same year  |
| <b>SERVING TEMPERATURE</b> | 6-8°C  |
| <b>FOOD PAIRINGS</b>       | Raw shellfish in lemon juice, ceviche, sushi, thai food and fried fish   |
| <b>TASTING NOTES</b>       | <p><b>Appearance</b> Very brilliant and pale straw yellow with green hues</p> <p><b>Nose</b> Medium to high aromatic intensity. An intense citrus note of grapefruit stands out, with a tropical hint of pineapple and green asparagus.</p> <p><b>Palate</b> With a refreshing attack, it is a wine of good acidity, sparkling and citric, in accordance with its aroma.</p> |