

SAUVIGNON BLANC 2022



Variety :

100% Sauvignon Blanc

Terroir :

These vines have an average age of 25 years old and are planted on soil that is rich in silex that is made up of clay and sand. This variety needs a fresh climate with a sufficient water supply in order to obtain its unique freshness and exuberant flavors.

Vinification :

Winemaking is done in concrete tanks. After picking the grapes are kept in contact with the skins and the juice is tasted every 1-2 hours in order to press at optimum intensity of its flavors. This is followed by fermentation at a low temperature and then aged on fine lees. This helps to strengthen the harmony of the wine and optimizes the finesse and intensity of the resulting aromas.

Tasting Notes :

The nose has sparkling aromas of flint and guava and boasts refreshing flavors of citrus, grapefruit, and peach flavors. Crisp finish.

Food Pairings:

Sauvignon blanc pairs well with grilled seafood, salads or enjoyed on it's own. Serve chilled.