

C L A S S I C

SAUVIGNON BLANC

This wine has a light greenish yellow color, something gray in the edge. Its aroma has a fine bouquet very delicate with fruits like ripe peach, grapefruit and flowers (orange blossom), all of this over a mentholated base. Its mouth is wide, rich in fruited bouquet, provided with an acidity that makes it lively and with a good permanence on the finish. Service temperature: 8-10 °C.



DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlantic Ocean

Type of soil: Frank clayey, calcareous, with good permeability.

Type of grapes: Sauvignon Blanc 100%

Type of harvest: Manual.

Destemmed: 100%

Maceration: 18 hours at 9°C.

Alcoholic fermentation: 12 days at 14° C.

Malolactic fermentation: No.

Alcohol: 13,4%

Total acidity: 3,6 g/l

Residual sugar: 1,5 g/l

pH: 3,29

TECHNICAL DATE

Type of bottle: Bordaleza 750ml. - transparent

Code: EAN 13 – 7730900340090

Closure: Screw cap

Full bottle weight: 1,300kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14-17730900340091

Dimensions (L x W x H): 234 x 162 x 315 (mm)

Full weight: 8,250kg