

# PÁGINA

## Sauvignon Blanc 2017

**Wine:** It is a white varietal made exclusively from grapes Sauvignon Blanc, with denomination IGP Lisboa (IGP - Protected Geographical Indication)

**Vineyards:** Sauvignon Blanc grapes were harvested in the “*Vinha dos Namorados*” vineyard, at Quinta do Porto Nogueira, Alguber – Cadaval, Lisbon Region. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by the *Normas de Produção Integrada* (“Sustainable Production Standards”). Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter content, as we prefer the non-mobilization of the soil and the application of natural origin manure

**Vineyards area extent:** 1.3ha

**Vineyards Solar Orientation:** “*Vinha dos Namorados*” has a Northwest-Southeast (NW-SE) solar orientation.

**Soil type:** Clay-limestone

**Year of planting:** 2012

**Harvest:** manually made by our workers, the grapes were harvested to 18kg boxes at the optimum point of maturation.

**Winemaking:** rigorous selection of bunches and berries made over 100% of our grapes. Soft pneumatic pressing followed by 15 ° C temperature fermentation in small capacity stainless steel tanks

**Finishing and Staging:** partial fermentation in used French oak barrels, followed by a 150 days *bâtonnage*. Bottling, labeling and finishing performed in our cellar

**Tasting notes:** It has citrus color with green hints, exotic fruit aromas, some vegetable notes of asparagus and light toast. Great freshness, crispy acidity. Certain greasiness, ending with freshness and intensely.

**Analysis:** Alcohol strength: 13.5%; Fixed acidity: 6 g/dm<sup>3</sup>; PH 3.2; Residual sugar: 1.5 g/dm<sup>3</sup> (LQ)

