

PÁGINA

SAUVIGNON BLANC | DOC ÓBIDOS | 2019

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grape 100% *Sauvignon Blanc*.

Soils: limestone-clay.

Vineyards: our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Gentle pneumatic pressing followed by 15°C temperature, followed by fermentation at a temperature of 15°C in small-capacity stainless steel vats. Partial fermentation in used French oak barrels followed by *batonnage* for 150 days.

Tasting notes: citrus colored wine, bright appearance, elegant aromas with fresh vegetable notes, some exotic fruit notes and light toast. Intense and fresh mouth with calibrated acidity and harmonized with greasiness and good volume. It finishes elegantly and with enormous final freshness.

Total acidity: 6,4 gr/L PH: 3,45 Total sugar: <1,5 gr/L Alcohol: 12,5%

To serve: 7°C - 10°C