



## SAUVIGNON BLANC 2025 - white dry wine

### GRAPES:

Sauvignon Blanc - 100%



### VINIFICATION:



Sauvignon Blanc 2025 is produced from carefully selected grapes harvested during the cool hours of the day to preserve freshness and aromatic purity. The grapes are gently pressed, and the must is clarified before fermentation. Fermentation takes place in stainless steel tanks at controlled temperatures between 14-16°C, allowing the wine to retain its vibrant varietal character. Following fermentation, the wine is aged on fine lees for several months, enhancing texture, complexity and mouthfeel while preserving its freshness. The result is an elegant and expressive Sauvignon Blanc that showcases both intensity and balance.

### TASTING NOTES:



Sauvignon Blanc 2025 displays a pale straw-yellow colour with green reflections. The nose is fresh and vibrant, offering aromas of passion fruit, grapefruit, lime and gooseberry, complemented by subtle notes of elderflower and freshly cut grass. On the palate, the wine is crisp and refreshing, with lively acidity supporting flavours of citrus fruits, tropical fruits and delicate herbal nuances. The finish is long, clean and mineral, leaving a lasting impression of freshness and elegance. Best served chilled at 8-10°C.

### DATA:



- Alcohol content: 12,13 % Vol
- Residual sugar: 1,3 g/l
- Total acidity: 5,9 g/l
- Limited edition: 2.560 bottles

### Logistic data:



- Bottle content: 750 ml
- Gross weight: 1.275 g
- Bottle size: 70 x 70 x 310 mm (L/W/H)
- Units per box: 6 bottles
- Gross weight box: 7,90 kg