

SAUVIGNON BLANC

CLONE 22

Sauvignon Blanc; clone 22:
100%

ACTUAL VINTAGE: 2019

FERMENTATION: Cold pressed grapes. Made in American oak barrels, special subtle toast

AGING: 12 months aging with the 'sur lie' and 'bâtonnage' method, 100% American oak

BOTTLING: June 2020

PRODUCTION: 2184 bottles

APPEARANCE: Dense at first sight. Deep golden color due to its aging and a silver to yellow rim

AROMA: Elegant and diverse; peachy hints and soft fruits like a ripe golden apple, pear, star fruit and dried apricots. In evolution we get fruits in syrup and notes of buttery brioche due to its 'sur lie' method

TASTE: Full-bodied wine; silky feeling in the mouth. True to the nose; we get peach and golden apple as a long aftertaste

PAIRING: High-fat content foods, textures, butters or fried foods. Grilled lobster, salmon, meats, creamy pastas, carnitas, clams casino, fish tacos, seafood paté or sweet elements like Crème Broulee are good pairing options

