

20 DE ABRIL – 2019 Sauvignon Blanc 100% Organic

HARVEST

The 2019 harvest cycle was shorter than usual with a lack of rain during the collection which happened from 10th to 20th in September. The vineyards used in the production of this wine are 13 years old and since they were planted have been farmed organically.

The production yields of our grapes in this harvest (kilograms / hectare) were from 6,000 to 8,000 kg / ha. This results in a higher concentration of the grape components and therefore a higher quality of the wine.

WINEMAKING

Maceration of the must with the skins is carried out for 6-12 hours and at a temperature of 6-8°C. This causes a greater extraction of the aromatic and varietal components, as well as enhances the sensations in the mouth.

The racking is long, increasing the contact of film substances with the must for more fruity aromas contribution.

The fermentation takes place at low temperatures, 14-16°C, which helps to maintain and intensify the varietal character.

After the fermentation, the wines are kept for a period of time in contact with the fine lees, in order to increase the structural characteristics of the wine, providing fatty acids and wider and glyceric sensations in the mouth.

The clarification in all our wines are made without any product from animal origin.

TASTING NOTES

On the sight: Steely yellow color with medium intensity. Clean, bright and well presented.

On the nose: High intensity, with a well spotted tropical fruit aromas (passion fruit) and lime nuances which gives a very interesting freshness to the wine. Sauvignon Blanc's aromas show up in herbal and vegetable aromas (fig tree leaves)

On the palate: Very well balanced and very fresh. Great structure and very long lasting. Very aromatic. Herbal nuances.

ANALYSIS

Grado alcohólico 13,5 % vol

Acidez total: 5,97g/l expresado en ácido tartárico

pH: 3.14

Sulfuroso total: 80 mg/l

Ac acético: 0,25g/l

Azúcar reductor: 2,2 g/l

