

RESERVA
SAUVIGNON BLANC
2017



DOS ALMAS
Famiglia Zonin



VINEYARDS

VARIETY	Sauvignon Blanc
DENOMINATION OF ORIGIN	Casablanca Valley
SOIL	Sandy clay. 2m. deep.

HARVEST Casablanca valley experienced moderate to high temperatures in 2017, with grapes achieving full ripeness by the time harvest began at the beginning of March. This year's Sauvignons show more of a citrus and tropical aromatic profile. The harvest took place between the 6th and 17th March, at the point where the grapes had reached their optimum aromatic potential. Bunches were picked at night and immediately transported to the winery in order to preserve the quality and character of this variety.

VINIFICATION

FERMENTATION The must was protected against oxygen throughout the fermentation process. We carried out a cold maceration prior to fermentation between 12 to 14 hours for increased skin contact. Slow fermentation with permanent temperature control between 12°C and 15°C to extract the characteristic fruit and mineral aromas of this variety.

AGEING The wine remained in contact with the lees for three months after fermentation, with slow battonage to maximise lees contact thus attaining greater body and complexity. In order to intensify the fruit character typical of this variety the wine was not aged in oak.

TECHNICAL DATA Alcohol: 12,5% ABV; pH: 3,30; Tartaric Acid: 6.2 g/L; Residual Sugar: 3,5 g/L

AGEING POTENTIAL Up to four years in appropriate cellaring conditions.

TASTING NOTES

COLOUR Pale green.

NOSE Complex and elegant, with a mix of citrus and tropical fruit aromas such as lime, grapefruit, pineapple and pear, complemented by gentle notes of minerals and herbs.

PALATE Elegant with vibrant acidity, retaining the freshness typical of the variety. Citrus notes show again leading to a mineral finish which adds complexity to the wine.

PAIRINGS

We recommend serving between 8°C and 10°C. Ideal as an aperitif or with salads, seafood, ceviche and fish.