



LANDCRAFT

Sauvignon Blanc

Sauvignon Blanc is a grape variety that reflects the soil and climate conditions of its provenance. This wine is born in a region of clay-limestone soils, great proximity to the sea and a temperate climate with great Atlantic influence, cool and humid nights with constant breezes. The grapes were harvested early, expressing the more vegetal side of the world-renowned grape variety. The goal of the winemaking process was to respect the grapes as much as possible throughout the winemaking process, minimizing the intervention in the winery to maximize the expression of the terroir and particularly of the vineyard.



Region

Bairrada

Alcohol

12,5%

Soil

Clay-Limestone

Total acidity

7,0 g/L

Varieties

Sauvignon Blanc

Residual sugar

0,6 g/L

No. bottles

5333

Vinification

Pre-fermentative maceration for 12 hours, spontaneous fermentation with indigenous yeasts and controlled temperature. Aged on total lees for 8 months with periodic bâtonnage.

Harvest

Hand-picking on the 2nd week of September