



SAUVIGNON BLANC

VINEYARDS: Grapes from our original vineyards, planted in 2006 by Mr. Barão Bodo von Bruemmer, located in Casal Sta. Maria, next to Praia da Adraga and in Galamares, all with very different characteristics.

YEAR: The year 2022 was classified as a very hot year with temperatures above the average. Portugal suffered from severe drought for 9 months. Also, there where episodes of heavy rain than created floods. For the viticulture it was a good year in Colares the vineyard was able to produce and mature very well with high yield and good quality.

VINIFICATION: The hand-picked grapes are carefully selected in the cellar, on a sorting table. After a slight crushing and 3h of skin maceration, the grapes were pressed. This was followed by static decantation for 48 hours and subsequent fermentation in stainless steel vats. Still with the presence of total lees, 2 months of bâtonnage followed. After this period, the wine remains on

fine lees until mid-April. During fermentation, 15% of the batch is transferred to French oak barrels.

WINEMAKER'S COMMENT: Bright color with greenish tinges. A wine with an aromatic varietal matrix, with notes of asparagus, white pepper, and light earthiness, but accompanied by iodized and mineral nuances typical of our terroir. The light barrel and bâtonnage add volume and amplitude, elevating the wine to a gastronomic level.

CONSUMPTION: It should be drunk at around 8-10°C and can benefit from aging in the bottle for 8 years.

WINEMAKING: Jorge Rosa Santos e António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2022 | Region: Lisboa | Varieties: Sauvignon Blanc | Alcohol: 13,5% | Total Acidity: 7,1g/l | pH: 3,25 | Residual Sugars: <1,5g/l

Capacity: 750ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287104177 | EAN Box: 15600287104174

