SOUSA LOPES SAUVIGNON BLANC RESERVA

VINHO REGIONAL MINHO



Grapes: Sauvignon Blanc

Winemaking: Hand-harvested in 50-liter boxes (approx. 20kg). Pressing of destemmed/whole grapes, natural settling at 10ºC.

Fermentation with rigorous temperature control in used 500-liter French oak barrels. Aged for six months in the same barrels, with the fine lees until blending. Gentle filtration and cold stabilization before bottling.

Color: Straw with good intensity.

Aroma: Orange blossom combined with hints of apricot, ginger and spices, all still very youthful.

Palate: Dry. Excellent mouthfeel, with creaminess and sophistication, where the perfect acid balance is the dominant note.

Pairing: Soft sheep's cheese, shrimp curry, roasted fish. Should be served at a temperature of 12 to 14ºC.

Aging potential: If stored properly, consume by the end of 2040.

Viticultor: Gonçalo Sousa Lopes

Enólogos: Hugo Linton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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