SOUSA LOPES SAUVIGNON BLANC



Sub-Region: Ave

Grapes: Sauvignon Blanc

Harvest: Manual Harvest to 20 kg boxes**.**

Vinification: Full destemming. Pressing of whole grapes decantation at 10ºC. Fermentation under rigorous temperatur Ageing on fine lees until batch formation. Unfiltered and no st until bottling.

Color: Citric green

Aroma: Fresh and delicate with notes of citrus fruits, grass and gr

Palate: Smooth texture, balanced acidity and minerality, presen fruit in the mouth. Long and balanced finish. Complex with harmo

Service: Ideal with appetizers, with grilled fish or seafood. Bes between 9-11ºC.

Viticultor: Gonçalo Sousa Lopes

Winemakers: Hugo Línton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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