

SAUVIGNON BLANC

WHITE WINE
QUINTA DA LAGOA VELHA

VINIFICATION

Gentle pressing of the whole grape bunches with stems, extracting only the free-run juice, without crushing the skins. Alcoholic fermentation took place in stainless steel tanks with temperature control at 14°C, allowing for optimal extraction of the grape variety's characteristic aromas.

TASTING NOTES

Clear, citrus-coloured.
On the nose, abundant tropical fruit with subtle citrus notes and a hint of asparagus. On the palate, it is fresh, fruit-forward, and elegant.
The Sauvignon Blanc variety is expressed here with a high level of complexity.

FOOD PAIRING

Ideal with sushi, assorted starters, shellfish, and light dishes.
Serve at a temperature between 8°C and 10°C

AWARDS
N/A



DESCRIPTION

TYPE White Wine	CERTIFICATION DOP Bairrada
HARVEST 2024	AGEING N/A
GRAPE VARIETIES Sauvignon Blanc	BOTTLES 3800

ANALYTICAL PARAMETERS

ALCOHOL 12% vol.	RESIDUAL SUGAR 1,2 g/L
TOTAL ACIDITY 6,23 g/L	

PACKAGING

BOTTLE SIZE 75cl	CASE 3 Units
CASE DIMENSIONS (CM) WEIGHT (KG) 32 x 25 x 10 4,39	
CASE EAN 5600 2242 87703	BOTTLE EAN 5600 2242 87666