



ALBAMAR

SAUVIGNON BLANC 2009

COMPOSITION

- Sauvignon Blanc 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated 45 km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date March 10 to 15th
- Yield 12 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 15 days
- Fermented in Stainless steel tanks

TASTING NOTES

To the eye, the bright yellow color reminds one of lemon fruit. On the nose, there is a medley of aromas, highlighted by grapefruit, asparagus and canned peaches. The palate is fresh and well balanced with a natural acidity. Easy to drink.

CHEMICAL ANALYSIS

- Alcohol 12.8% by volume
- pH 3.18
- Total acidity 6.5 g/L expressed in Tartaric acid
- Residual sugar 2.2 g/L

