ALBAMAR

SAUVIGNON BLANC 2013

COMPOSITION

❏ Sauvignon Blanc 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

HARVEST INFORMATION

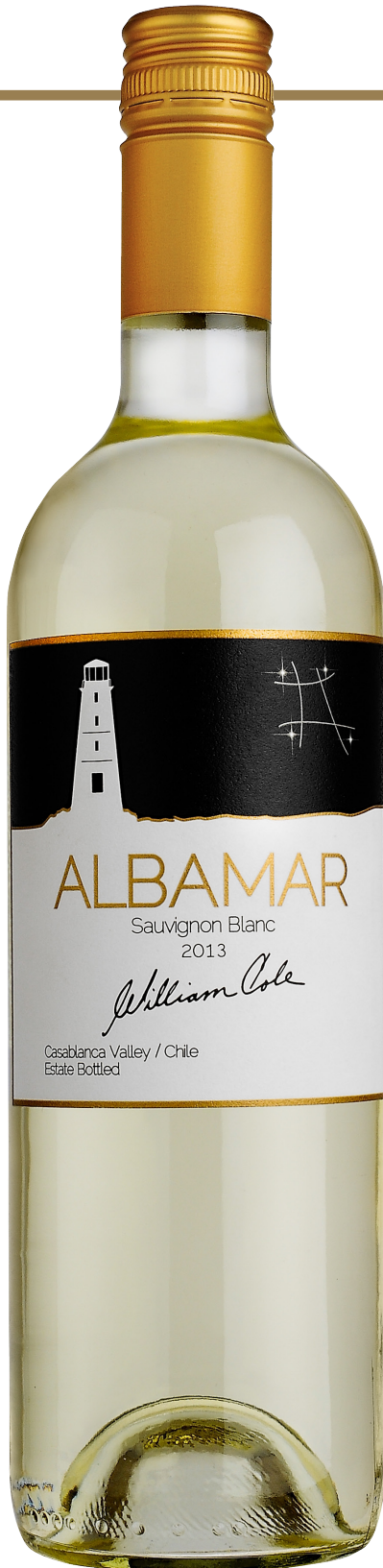|	
❏ Origin	Casablanca Valley
❏ Date	Late April - Early May
❏ Yield	12 tons/hectare
❏ Harvest method	Hand picked

WINEMAKING

❏ Destemming	100 %
❏ Fermentation period	20 days
❏ Fermented in	Stainless steel tanks
❏ Aging	No

TASTING NOTES

This wine has a yellow color with green hints. This expressive Sauvignon Blanc provides notes of white flowers such as orange blossoms and jasmine and the citrus fruits grapefruit and lime. On the palate, it is fresh and easy to drink with a light yet vibrant acidity and a low to medium persistence. This wine is ideal for accompanying marinated raw fish and sushi. Recommended serving temperature: between 10-12°C.

CHEMICAL ANALYSIS

❏ Alcohol	12.4% by volume
❏ pH	3.25
❏ Total acidity	6.70 g/L expressed in Tartaric acid
❏ Residual sugar	1.70 g/L