

AUSTUM SAUVIGNON 2016

Description

Austum Sauvignon 2016 is a young white wine with a high aromatic intensity.

Varieties: 100% White Sauvignon.

Harvest: Mechanical during the night. With the harvesting at a low temperature, we keep the aromatic potential and minimize the oxidation.

Winemaking: Fermentation at a low controlled temperature in stainless steel tanks.

Climatology of 2016: Less rain has prevented diseases so the fruit has come very healthy to the harvesting, while the water in the subsoil counter any negative effect. Also has lengthened the cycle of the plant, fact that has improved the ripening of the grapes. In general, we can talk about a very good vintage.

Viticulture

The terrain is very deep and with a sandy- loam soil. The vineyards are located in the town of Serrada at 750 meters of altitude. Some parcels have vineyards of enough age and formed into glass but the most part are young vineyards using the cordon royat system.

Technical Info

Alcohol Volume: 13.0 % vol.

Total Acidity: 4.2 g/L

Total Sugar: 0.50 g/L

pH: 3.25

Total SO₂: 129 mg/L

Tasting Notes

It shows a pale yellow color with green reflects. The fragrance is subtle and clean. Detect the citrus aromas with hints of freshly cut grass. In mouth is full, fresh and with a very long passage at the end of the mouth.



Bottles

750 mL



Case

6 bot.