

Conacul Ambrozy – Sauvignon Blanc



CRAMELE
RECAS



Year:	2022
Variety:	Sauvignon Blanc
Alcohol content:	13.5 %
Apellation:	DOC-CT Recas
Acidity:	569 g/l
Classification:	Sweet



| Viticulture and Vinification |

A super sweet wine of this standard requires dedication and courage. The grapes must be left on the vine until they are extra ripe. Under the right conditions they develop what is called botrytis, this allows the grapes to shrivel and begin to dehydrate as they begin to take on special flavours. The result is that more than half the weight of the grapes are lost before they are even harvested, but the gain for the wine-lover is a concentration of what remains! The flavours and the sugar of the grape become super strength, and when harvested and pressed the result is a thick, sticky juice. This is fermented and allowed to retain the intense sweetness which gives this wine its unique appeal.

| Tasting Notes |

Golden, very good limpidity. Starts with flowery aromas (black locust), followed by overly ripened fruits (pears, quinces, melons), honey, cinnamon and slightly vanilla aromas. Very good acidity, good body, round, balanced, velvety and consistent, very well integrated alcohol.

| We recommend this wine with: |

Fine cheeses, Asian dishes, foie gras, chicken satay, rice with almonds, sushi, desserts with nuts, raisins, honey (baklava, kataif), panna cotta, cheesecake.

| Serving temperature |

6°C – 10°C

Winemakers:

Hartley Smithers

Nora Iriate



375 ml