

Sole - Sauvignon Blanc



CRAMELE
RECAS



Year:	2023
Variety:	Sauvignon Blanc
Alcohol content:	12.5 %
Appellation:	DOC Recas
Acidity:	5.4 g/l
Classification:	Dry



| Viticulture and Vinification |

Sole Sauvignon Blanc is made from grapes at the ripe end of the spectrum. Fruit selection and winemaking are aimed at achieving a fuller style of Sauvignon Blanc with notes of complexity. Oak is not a part of this wine, which relies on grape quality rather than interventionist winemaking. Some on-skins cold maceration of the crushed grapes is carried out because much of the flavour of this grape is located in the skin. The added intensity translates from the juice into the finished wine.

| Tasting notes |

Pale yellow, slightly metallic, with green tints. Grassy (hay and woodbine), flowery (black locust, sambucus) and slightly citric aromas. Round, lively, balanced, fresh acidity and taste impact.

| We recommend this wine with: |

Fresh cheeses, Salade nicoise, oven dishes of turkey, chicken, francolin, river fish (trout, pike) and fruit desserts (peaches, apricots).

| Serving temperature: |

6°C – 8/10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml