

# THE NEW— Sauvignon Blanc



CRAMELE  
RECAS



<b>Year:</b>	2024
<b>Variety:</b>	100% Sauvignon Blanc
<b>Alcohol content:</b>	12.5 %
<b>Apellation:</b>	DOC Recas
<b>Acidity:</b>	5 g/l
<b>Classification:</b>	Dry

#### | Viticulture and Vinification |

A typical warmer climate Sauvignon Blanc is characterized by tropical fruit notes of passion fruit and guava.

In order to avoid the tartness that many examples of this variety express a part of the vineyard is harvested early for the crisp green style, a further part at mid maturity for a balanced component and then a final section is held until later to develop tropical/passion fruit characters to finish the blend. In the winery the processing is simple. Some parts are given some skin contact before pressing to extract more richness from the grape skins. All parts are fermented cool in stainless steel. Early bottling helps to seal in the freshness.

#### | Tasting Notes |

Straw yellow with greenish tints, good limpidity. Freshness with tropical fruit accents, black locust flowers, pineapple and melon, on a mineral background. Minerality on the pallet also supported by crisp acidity, citrus (lime), passion fruit. A juice fragrant wine with good structure rounded and easy to drink.

#### | We recommend this wine with: |

Warm goat cheese salads, Caprese salad, Bulgarian salad, chicken or turkey, pasta with pesto sauce, oven dishes (turkey, partridge), fish and desserts (tarts) with apricots, pears, apple pie.

#### | Serving temperature |

5°C - 8°C

#### Winemakers:

Hartley Smithers

Nora Iriate



750 ml