

1808

Sauvignon Blanc

WHITE 2023 · BEIRA INTERIOR DOC · ORGANIC · VEGAN

100% Sauvignon

Tasting Notes

COLOUR

Greenish yellow

NOSE

Fresh and herbal aromas, with notes of asparagus.

PALATE

Intense and elegant, with notes of lemongrass, floral and vegetal notes; long finish.

FOOD PAIRING

Creamy sauces, lobster with butter, roasted turkey, salmon.

SERVING

12º · Ageing: 5 years (2024–2029)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2022

THE VINEYARD

119Km from atlantic coast, at 550m of altitude, with 8 years.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

High plain at altitude, with wide temperature swings — very hot in summer, wind and snow in winter; granite soil with some quartz.

HARVEST

Last week of August, 100% hand harvesting.

WINEMAKING

The grapes go directly to the press with destemming without crushing. 24h of cold decanting; fermentation in stainless steel at controlled temperature.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
13%		6,01 g/L		0,60 g/L		0,4 g/L		3,30		22/91 mg/L	
BOTTLE		Bourgogne Vin Grand Cru		HEIGHT		294 mm		LAYERS/PALLET		15	
CLOSURE		Technical cork		MAX Ø		92,7 mm		BOTTLES/PALLET		540	
VOLUME		750 ml		BOTTLES/CASE		6		CASES/PALLET		90 cxs	
BOTTLE EAN		5600816901888		CASE WEIGHT		8,61 kg		PALLET WEIGHT		800 kg	
CASE EAN		15600816901885		CASE DIM.		500x298x96 mm		PALLET DIM.		Euro 1200x800x1800 mm	
BOTTLE WEIGHT		685 g		CASES/LAYER		6					

English text translated in-house from the Portuguese technical sheet — not an official winery document.