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## SAUVIGNON BLANC



**Brand:** Casa Grande Arte y Viña

**Grape variety:** Sauvignon blanc 100 %

**Harvest:** 2021

**Vine training system:** Lyra

**Origin of the grapes:** Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

**Soil:** Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

**Climate:** Maritime influence, temperate (average temperature: 17 °C)

**Harvest:** Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

**Winemaking:** Half of the must comes from de-stemmed and pressed grapes, the other half macerated for a few hours with the skins before pressing. Fermentation in stainless steel tanks at 12-15 °C.

**Alcohol:** 12.5 % abv

**Total acidity:** 4.2

**pH:** 3.2

**Residual sugar:** 1.3

**Tasting notes:** Appearance: very pale yellow colour, bright and clear, with great fluidity. Nose: aromas of pears, guava and citric fruits, with soft notes of rue. Palate: dry with vibrant acidity and medium persistence; grapefruit aromas and a lemon peel finish.

**Serving suggestions:** Appetizers with goat cheese and roasted tomatoes, pasta with coriander pesto, gazpacho, ceviche and shrimp with citric sauce.

**Bottle ageing:** Two years in appropriate light, humidity and temperature conditions, from the date of the label.