

HERDADE DO FREIXO

Established 1808

FREIXO

SAUVIGNON BLANC 2018

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETY

Sauvignon Blanc 100%

WINEMAKING AND AGEING

Planted in a specific Terroir in Herdade do Freixo, the cool winds from Serra d'Ossa allowed for a slow and smooth maturation, preserving all the Sauvignon Blanc's aromatic potential. After general destemming and light pressing, the must was conducted to stainless steel tanks through gravity flow, where it fermented at low temperature. Filtered and bottled young, its tasting shows, little by little, the shy and distinct personality of Sauvignon Blanc variety.

CONSUMPTION AND LONGEVITY

Ideal drinking temperature 10°C. It pairs with fresh fish, salads, seafood, white meat and oriental dishes. When matched with sushi and vegetarian dishes it harmonizes the aromas and flavours in a complementary and balanced way.

WINEMAKER'S NOTES

Yellow-greenish in colour. Palette of aromas that includes jasmine flowers, lime, green apple and fresh grass. Vibrant and refreshing in the mouth, with a long, elegant finish.



WINEMAKERS

Diogo Lopes
Xabier Kamio

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13%
Reducing sugars: 0,4
Total acidity: 6,5
PH: 3,36

QUANTITY PRODUCED

13 333 bottles

www.herdadedofreixo.pt