

# deGras<sup>®</sup>

R E S E R V A

## Fumé Blanc / 2019



### VINEYARD

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**Variety:** 100% Sauvignon Blanc

**D.O:** Central Valley

**Climate:** Mediterranean climate, with four clearly defined seasons, with mild days and cool nights.

**Soil:** Mainly clay with some granite.

**Harvest:** The grapes were hand-harvested and selected from early March onwards.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** On arrival at the cellar, the grapes were cold-soaked for around 12 hours. Then they were pressed to extract the juice, which was lightly clarified prior to inoculation with selected yeasts and fermentation at a low temperature of between 12°C and 14°C.

### Technical data:

<i>Alcohol</i>	: 12.0 %
<i>Residual Sugar</i>	: 1.86 g/l
<i>Total acidity</i>	: 5.78 g/l
<i>pH</i>	: 3.20

### TASTING NOTES

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**Colour:** Almost transparent yellow, very shiny and clean.

**Aromas:** Intense aromas of citrus fruit with some notes of freshly cut grass.

**Palate:** Fresh and juicy on the palate. The mouth reveals mineral notes that combine well with the citrus fruit flavours of the wine.

### SERVING SUGGESTION

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This wine can be enjoyed alone as an aperitif or pairs well with fresh fish and shellfish.

