



GLOBO VULTUR



Sauvignon blanc 2020

**50% of this wine was fermented in French oak barrels and aged in them
Unfiltered**

This wine has an elegant and refined nose, with notes of citrus and minerals, which are signature characteristics of this grape variety. You will detect notes of thiols, such as passion fruit, mango and grapefruit. The mouth sensation is well rounded, persistent and balanced, with a rich natural acidity; its saline and somewhat mineral.

The production of this wine is extremely limited.

TECHNICAL DATA

Varieties
100% Sauvignon Blanc

Denomination of origin
Casablanca Valley

Harvest
Hand-picked during the second week of April.

Yield of vineyard
10 ton/ha

Winemaking
The grapes are destemmed and then gently pressed. The fermentation is long, 50% is made in stainless steel tanks at low temperature. The other 50% is fermented in French barrels and aged in them for 6 months.
Unfiltered and unfined.

Cases Productions
Cases 342 of 6 bottles x 750 mL

SUGGESTIONS

Cellaring Recommendation
8 a 10 °C

Serving Temperature
8 - 10 °C (50 °F)

BASICAL ANALYSIS

Alcohol	12.5°
Residual sugar	2 g/l
Total acidity	5.77 g/l
pH	3.33



MOVI

Handcrafted
Wines
Handcrafted