HERDAIDE DO FREIXO

Established 1808

FREIXO RESERVE

SAUVIGNON BLANC 2016

DENOMINATION Alentejo Regional Wine

SUB-REGION Redondo

GRAPE VARIETIES Sauvignon Blanc 100%

VINIFICATION AND AGEING

Planted in a precise *terroir* at Herdade do Freixo, dominated by the cool breezes of the Ossa mountains, allowing for slow and gentle maturation protecting all the aromatic potential of Sauvignon Blanc. After general destemming and a light pressing, the must is pulled by gravity into stainless steel tanks where it ferments at low temperature. Filtered and bottled young, throughout its tasting it slowly unveils the timid but great personality of the Sauvignon Blanc grape variety.

CONSUMPTION AND LIFETIME

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 harmonises the aromas and flavours in a complementary and balanced way.

WINEMAKER 'S NOTES

Yellow green in colour. A palette of aromas that includes jasmine flowers, lime, green apple and fresh grass. It is vibrant and refreshing on the mouth. A long, elegant finish.

THE 2016 HARVEST

A very rainy Spring was followed by an extremely hot Summer with several consecutive days of temperatures above 40°C, but with quite cool, and even cold nights during maturation. This temperature range, along with the microclimate of the Ossa mountains and plentiful irrigation, led to lengthy maturation and balanced grapes, with the white varieties showing excellent sugar/acidity balance and excellent aromatic notes. The harvest began with the Chardonnay variety and continued with Sauvignon blanc, Alvarinho and finally Arinto.

WINEMAKER

Pedro de Vasconcellos e Souza CHEMICAL ANALYSIS Acohol: 12,5 % Reducing sugars: 0,4 Total acidity: 5,1 PH: 3,52 QUANTITY PRODUCED 6 600 bottles

www.herdadedofreixo.pt

