

DOMAINE BOUSQUET

Naturally Elegant Wines™



SAUVIGNON BLANC



WINE PROFILE

FLAVOR

LIGHT MEDIUM PRONOUNCED

SWEETNESS

DRY MEDIUM DRY SWEET

ACIDITY

LOW MEDIUM HIGH

TANNIN

LOW MEDIUM HIGH

OAK

NO OAK TOAST/VANILLA CHOCOLATE/COFFEE

BODY

LIGHT MEDIUM FULL

TECHNICAL DATA

Vintage: 2017

Varietal: 100% Sauvignon Blanc

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest during the first and second week of February. Cold maceration at 8°C for 24hs to extract aromas and flavors. Fermentation with selected yeast at a maximum temperature of 15°C for 15 days.

Information:

Alcohol : 13%
Residual Sugar : 1,81 g/l
Acidity: 6,52 g/l
pH: 3,1

TASTING NOTES

Light Yellow color with Green hues. Lime and apple aromas. Balanced with crisp natural acidity.

PAIRING

Ceviche and Thai food dishes.
Serve between 8°C and 10°C.