

# MONTE JUDEU

SAUVIGNON BLANC 2017



## TECHNICAL SPECIFICATIONS

REGION	Lisbon
TYPE OF WINE	Regional Lisbon Wine - White
DOMINANT CASTES	Sauvignon Blanc 100%.
YEAR OF HARVEST	2017
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	Beginning of September.
WINEMAKING	Destemmed, cold decantation and classic process of tanning.
FERMENTATION	With controlled fermentation at 17°C.

## SUMMARY ANALYSIS

CAPACITY	0,75L
ALCOHOL STRENGTH	11,7% vol..
REDUCING SUGARS	0,6 gr./L
TOTAL ACIDITY	5,80 gr./L

## ORGANOLEPTIC EVALUATION

Originating in the winemaking of the selected grapes from the variety «Sauvignon Blanc» reveals aromatic intensity and tropical fruit notes. In flavor the taste is light, fresh and fruity with slight vegetable and aftertaste soft and persistent.

**CONSUMPTION:** It is recommended to monitor multiple entries and fish dishes. It should be served between 10-12°C temperature.

**OENOLOGY TEAM:** Alexandra Mendes

## STORAGE

QUANTITY PRODUCE	5.300 Bottles
PACKAGING	Bordalesa 0,75L
BOX TYPE	6 bottles
BOX MEASURE	225x153x333mm
PALLET	100 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.



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