

## TECHNICAL SHEET

### VALLE DO NÍDEO SAUVIGNON BLANC 2013 75cl

**Country:** Portugal

**Region:** Douro

**Sub-Region:** Douro Superior

**Wine Selection:** White

**Harvest:** 2013

**Appellation:** Regional Duriense

**Varietal Composition:** Sauvignon Blanc

**The Soil:** Schist (Altitude 420m/ 450m)

**Total Production:** 6.300 0,75 cl bottles

**Packaging:** 6 "Borgonhesa" bottles cases

**Alcohol Level:** 13%

**pH:** 3,19

**Total Acidity:** 5,5 g/L

**Residual Sugar:** 1,3 g/L

**Colour Tone:** Lime

**Serving Temperature:** 8°C

**Winemaking:**

*The grapes were handpicked and transported in boxes of 22 kg directly to the winery. The must was pressed and decanted at a controlled temperature of 8°C. Fermentation was controlled at 15°C in order to maintain and capture the grapes natural aroma. The stage of the wine was completed in inox steel vats without any contact with wood.*

**Tasting Notes:**

*From the blend of sauvignon blanc grapes, produced in Vale de Mendiz and Vila Nova de Foz Côa, both from high elevation vineyards, arises a strong and rich white wine with notes of gooseberry and grapefruit, emphasized by an intense floral fragrance. The typical tripical profile provides an outstanding crispness resulting in a bright and long finish. Sure bet.*

**Winegrower:**

*Produced and bottled at Quinta Daniel - Pocinho, Vila Nova de Foz Côa by Miguel Abrantes – Vinhos, Unipessoal, Lda.*

**Winemaker:** Miguel Abrantes

