

FREIXENET

SAUVIGNON BLANC SELECCIÓN DE ESPAÑA



Winemaking process

The grape harvest is done at night, mechanically, to preserve the organoleptic characteristics of the variety. The harvested grapes are macerated at a low temperature for 6 hours to extract the greatest possible level of aromatic compounds.

The grapes are then pressed and only the flower must and the first pressed juice are fermented at 12°C over a 14-day period, following a static decantation at 10°C for 24 hours.

Once the fermentation is complete, the wine is racked and gross lees removed. It is kept on its fine lees for a minimum of 3 months, with weekly bâtonnage to ensure that wine is as complex and varietally pure as possible.

Coupage

Sauvignon Blanc

Tasting note

Bright white wine, straw yellow in colour with some greenish tones.

Intense on the nose with aromas of tropical fruit – pineapple and lychee, with touches of citrus and a hint of green grass. A very varietal wine.

On the opening palate, it is very pleasant, with refreshing acidity, silky and long on the palate. On the finish tropical fruits appear, making for a enjoyable, flavourful wine.

Food pairings

This wine pairs beautifully with fish, poultry and even tofu with fresh herb sauce. It combines perfectly with fresh goats' cheese or Greek Feta.

Asiatic cuisine, such as Thai or Vietnamese, with their combination of fresh, herby and at times spicy flavours could also be good pairings for this perfumed Sauvignon Blanc.

For dessert, try it with passion fruit mousse!

Analysis

Alcohol: 12,00% vol.

Total acidity (expressed in tartaric acid): 6,00 g/l

Sugar: 4 g/l

Vegan: yes

Vintage

2023