



# ALBAMAR

## SAUVIGNON BLANC 2010

### COMPOSITION

- Sauvignon Blanc 100%

### ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

### HARVEST INFORMATION

- Origin Casablanca Valley
- Date March 15<sup>th</sup> to 20<sup>th</sup>
- Yield 8 - 10 tons/hectare
- Harvest method Hand picked

### WINEMAKING

- Destemming 100 %
- Fermentation period 20 days
- Fermented in Stainless steel tanks

### TASTING NOTES

Strawy yellow color with an expressive nose sprinkling grapefruit, citric, and white flowers aromas. In the palate it is young, fresh and balanced, with citric and flowers tastes. Soft mineral touch with an excellent acidity. Easy to drink.

### CHEMICAL ANALYSIS

- Alcohol 12.8% by volume
- pH 3.47
- Total acidity 5.75 g/L expressed in Tartaric acid
- Residual sugar 1.90 g/L

