BODEGAS CARRAU
DESDE 1752

BRAND BODEGAS CARRAU
Sauvignon Blanc Sur Lie

VARIETALS Sauvignon Blanc 100%

VINTAGE 2013

APPELLATION Cerro Chapeu region, Uruguay.

ANALYSIS Total acidity: 6.2 g/l in Tartaric
pH: 3.25
Total sulphur dioxide 98 ppm

TASTING NOTES: White with green tinges, intense on the nose, with fruit and slightly herbal bouquet. Aroma notes of passion fruit and grapefruit are very typical in this wine and give a pleasant aroma complexity. Dry and lively on the palate. Very enjoyable to drink cold. Ideal to serve with spicy seafood or salads, as well as with white meats with sweet –sour sauces. You don't lose the wine even with more hot or spicy foods.

DESCRIPTION AND VINEYARDS:

CLIMATE: Template and continental at more than 1000 feet over sea level in Chapeu.

SOIL TYPE: Sandy deep red soils, with very good drainage

GRAPES: Sauvignon Blanc grapes of Cerro Chapeu

HARVEST: Sauvignon grapes were carefully selected and hand-harvested

CRUSHING: Great care is taken to prevent oxidation during the process of juice-press

VINIFICATION: Fermented at 13º C with a selected native yeast strain, and kept in anaerobic conditions for 6 months on the lies in a stain less steel tank ("sur lie") with a weekly mixing process.

BOTTLING: With minimal handling in order to preserve all its freshness.

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