



QUINTA DO FRANCÊS
ODELOUCA RIVER VALLEY

2019

QUINTA DO FRANCÊS

Sauvignon Blanc

White



Tasting Notes:

Tropical and citric aromas, like pineapple, peach, crystallized orange peel, orange blossom and a scent of vanilla.

Rich, creamy and elegant with long and dense finish.

Gastronomic wine that you can drink now or keep 4 or 5 years in the cellar.

Winemaking methods:

Grapes were selectively handpicked into 12 Kg boxes, 100% destemmed with a pre-fermentation cold maceration. Alcoholic fermentation in French oak barrels. Aged 6 months in French oak barrels.

Storage and service:

Store at 6-8°C to be enjoyed at 10 - 12°C.

Wine producer:

Quinta do Francês Odelouca River Valley

Wine-grower: Patrick Agostini

Winemaker: Patrick Agostini

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Sauvignon Blanc 100 %
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Alluvion clay.
Alcohol at Bottling	13%
Bottle Size	750 ml

Quinta do Francês - Patrick Agostini, lda.

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