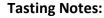


### 2019

# QUINTA DO FRANCÊS

## Sauvignon Blanc





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 prefermentation 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