

# HERDADE BARRANCO DO VALE SAUVIGNON BLANC RESERVA 2024



de Barran  
ALGARVE | PORT



Winemaker: Engº João do Ó

## TASTING NOTE:

COLOR: Citrus.

A seductive, fresh, and vibrant wine. Tropical with notes of passion fruit, mango, and some typical botanicals. Very mineral and saline. Vibrant and persistent acidity with a long finish.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality.

Slow fermentation at a low temperature for greater extraction of aromas. Subsequent aging for 10 months on fine lees with regular stirring for greater unctuousness and complexity.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

## SERVICE

### TEMPERATURE:

Should be served at 8-10°C

## RECOMENDATIONS:

A very versatile, relaxed and fun wine that goes well with sun, pool and friends!

Type:	White Wine
Grape Variety:	Sauvignon Blanc
Region:	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2024
Alcohol Content:	11,5 %
Total Acidity:	4,76 g/L
Volatile Acidity:	0,42 g/L
Residual Sugar:	0,6 g/L
pH:	3,21

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 55600287072407