



# QUINTA DA PACHECA



## PACHECA SAUVIGNON BLANC

**Producer:** Quinta da Pacheca

**Appellation:** Vinho de Mesa, Portugal

**Harvest:** 2017

## VITICULTURAL YEAR

The 2017 viticultural year was characterized by being extremely dry and hot. The evolution of climatic conditions has contributed to an earlier sprouting that has occurred throughout the entire vegetative cycle. The harvest began on August 11, in some white varieties, and then followed with normality in the red varieties until the end of September.

## VINEYARDS

The Sauvignon Blanc grapes that made this wine origin come from the border areas of the Douro Demarcated Region. These are areas of high-altitude granite soils which originate wines of greater freshness and minerality.

## VINIFICATION

The fermentation occurred through the fermentation off skins process with Sauvignon Blanc must. It underwent on a process of natural cleaning passages to remove the lees after the alcoholic fermentation and then a filtration course which was followed by the bottling.

## TASTING NOTES

Pacheca Sauvignon Blanc is a very aromatic wine marked by tropical notes of passion fruit and some herbaceous nuances. It is refreshing in the mouth due to its excellent acidity. It should be drunk fresh and has a perfect food pairing with salads, fish dishes and cheeses.

## GRAPE VARIETIES

Sauvignon Blanc

## WINEMAKER

Maria Serpa Pimentel

## CHEMICAL ANALYSIS

**Alcohol by volume:** 13%

**pH:** 3,25

**Total acidity:** 5,6 g/L

**Residual Sugar:** <0,6 g/L

## LOGISTIC INFORMATION

6 x 75 Cl	Cases / Layer	Layers / Pal	Europalette	
			Cases / Pal	Bottle / Pal
	11	9	99	594

## Barcodes

Bottle 75 Cl: 5602947001796

Case 6 x 75 Cl: 15602947001793