

DULCE

*100% Sauvignon / Certified natural organic viticulture.
Aim: Viticulture treated in a special manner that strives
for a lower yield production in order to obtain a higher
ripeness (concentrated).*



HARVEST

Manual / hand picked.

ALCOHOLIC FERMENTATION

It occurs in stainless steel tanks with the natural yeast (spontaneous, belonging to the grape). The fermentation stops by dropping the temperature with a must that contains a level of residual sugar between 60 – 80 grams per litre.

STABILISATION

Clarification with bentonite, natural cold stabilisation and filtration.

TASTING NOTES

COLOUR

Soft golden pale flashes.

AROMA

Marked white, exotic fruit sensations – such as pears in syrup. Wrapped in fragrances with typical provenance of the Sauvignon grape variety.

PALATE

Inviting fruity sweetness that opens up the freshness and natural acidity. Persistent and mild in the retro taste.



FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE cork (diam)	1	29,55	6,18	–	8437008963860
CASE X12	12	31	21	27	8437008963129
PALLET Europallet/90	1080	–	–	–	–