

# SURF Sauvignon Blanc

## WDT WINE DATA SHEET



**Country** Portugal  
**Region** Lisbon  
**Climate** Atlantic  
**Soil** Clayey, calcareous  
**Winery** Casal Viana

**Type** White Wine  
**Vintage** 2019  
**Designation** I.G.P. Lisboa  
**Grape Varieties** Sauvignon Blanc

**Vinification** Total destemming, slight crushing and cold decanting. Alcoholic fermentation in stainless-steel tanks with controlled temperature. It remains 2 months ageing in French oak barrels with periodic *batónage*.

**Tasting Notes** Bright citrus colour. Aroma with notes of stone fruit and tropical fruits. Complex, it has a lively and balance acidity. Persistent and elegant aftertaste. Ready to drink, it can remain ageing in bottle for 2 years.

**Food Pairing** Excellent with oven fish dishes, fish stews, buttered cheeses and white meat dishes.

**Service** It should be served at a temperature between 8°-10°C. Store it in a cold, dry place and protected from light.

**Allergens** Contains sulphites.

**Alcohol Content** 13% alc. by vol.

**Total Acidity** 6,5 g/L

**pH** 3,44

**Residual Sugar** 1,7 g/L

**Capacity** 750 ml

**Winemaker** Luís Barbosa

**Cardboard Box** 6x750 ml

	Bottle	Box	Pallet		
Height cm	32,5	33,0	170	Nº Bottle / Box	6
Width cm	7,5	22,0	120	Nº Box / Layer	25
Length cm	7,5	15,0	80	Nº Layer / Pallet	5
Gross Weight Kg	1,2	7,30	940	Nº Box / Pallet	125

**Bottle** 750 ml

**EAN** 5600261461098



# **SURF**

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