

Sauvignon Blanc Reserva

IGP Setúbal Peninsula · 2019



A wine produced by Sangue Real exclusively from Sauvignon Blanc, with a yield of 5 tonnes per hectare. The vineyards are located next to the Serra da Arrábida Natural Park, about 5 km in a straight line from the Atlantic Ocean — with the Serra da Arrábida between the vineyard and the ocean, slightly reducing the strong maritime influence while allowing optimal ripening conditions.

The hand-harvested grapes were fully de-stemmed and crushed, then pressed. After pressing, the must underwent cold static decantation (10°C) for 36 hours. Fermentation lasted two weeks at a controlled temperature of 12-14°C.

Near the end of alcoholic fermentation, the wine was transferred to French and American oak barrels, where fermentation finished and ageing on fine lees continued for 6 months. Silver medal (17/20) in Paixão pelo Vinho magazine — Issue 82.

TASTING NOTES

Citrine colour. Nose of spices and dried fruits, with great complexity. On the palate, excellent acidity and a long, dry finish with a slight bitterness that enhances its gastronomic potential.

FOOD PAIRINGS

Pairs perfectly with oven-baked fish and some white meats.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Sangue Real	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2019	15 % vol	April 2021
COLOUR	PH	PRODUCTION
White	3.15	3,300 bottles
VARIETY	TOTAL ACIDITY	AWARD
Sauvignon Blanc 100%	6.65 g/L	Paixão pelo Vinho · 17/20
APPELLATION	RESIDUAL SUGAR	OENOLOGY
IGP Setúbal Peninsula	0.9 g/L	Sangue Real Team
STYLE	AGEING	
Still wine	18 months (steel + oak)	