

Sauvignon Blanc

IGP Setúbal Peninsula · 2019



This is the first white wine produced under the Sangue Real label. 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.

This wine is produced exclusively from Sauvignon Blanc, from 4-year-old vines. The grapes were selected and hand-harvested, with a yield of 5 tonnes per hectare.

The wine was awarded a silver medal (16/20) in the magazine Paixão pelo Vinho — Issue 82, page 124.

TASTING NOTES

Citrine colour. Nose with notes of pear, pepper and minerality. On the palate, excellent acidity and long finish.

FOOD PAIRINGS

Pairs perfectly with grilled fish.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Sangue Real	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2019	14 % vol	June 2020
COLOUR	PH	PRODUCTION
White	3.00	21,000 bottles
VARIETY	TOTAL ACIDITY	AWARD
Sauvignon Blanc 100%	5.40 g/L	Paixão pelo Vinho · 16/20
APPELLATION	RESIDUAL SUGAR	OENOLOGY
IGP Setúbal Peninsula	1.3 g/L	Sangue Real Team
STYLE	AGEING	
Still wine	9 months in stainless steel	