

# menade

## LATE HARVEST ORGANIC SAUVIGNON

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).  
Neither sulphur nor copper sulphate is used in our vineyards.



### Alcoholic fermentation

Fermentation is in stainless steel, utilizing wild yeasts which kick into action spontaneously; we arrest this before it has finished by dramatically decreasing the temperature, leaving a residual sugar content of between 80 and 90 grammes a litre.

### Stabilisation

Clarification is effected with bentonite, stabilization by chilling to low temperatures, and filtration is with natural cellulose

## TASTING NOTES

### Colour

Pale colour with touches of green and soft golden reflections.

### Aroma

Aromas of apricots and plums with a bitter touch; citric and herbaceous.

### Palate

In the mouth, stone fruits and green apricot.  
Well-balanced acidity and sweetness, minerality and freshness

HISTAMINE FREE  
GLUTEN FREE  
VEGAN



	FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGHT (cm)	BARCODE
BOTTLE	Cork	1	29,55	6,18	-	8437008963860
CASE	x12	12	31	21	27	8437008963129
PALLET	Europallet/90	1080	170	80	120	-
	<b>PALLET LAYOUT</b>					
	<b>TOTAL CAJAS</b>	<b>TOTAL LAYERS</b>	<b>TOTAL CASES/LAYER</b>			
	85	5	17			