

menade

LATE HARVEST ORGANIC SAUVIGNON

100% Sauvignon Blanc / 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.



GLUTEN FREE
VEGAN

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 hay yellow colour with golden highlights.

Aroma

Fresh fruit aromas of pear, Galia melon and passionfruit with hints of white blossom.

Palate

Deliciously tempting on the palate with well-balanced acidity and sugar fused with tropical fruit flavours.



	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	-
	PALLET LAYOUT					
	TOTAL CAJAS	TOTAL LAYERS	TOTAL CASES/LAYER			
	85	5	17			