



# BALEIA

## *Wines*

### Sauvignon Blanc

2016

Pale, greenish gold. Reflecting classic aromas of cut grass, green apple and hints of gooseberry ending in a touch of vanilla. With its distinct minerality and fresh, ripe lemon flavors the wine is deliciously lively.

Harvest date:

1+10 February 2016

Fermentation & Maturation:

Inoculated with selected yeast strains from the Loire valley in France.

Fermentation took place in Stainless Steel tanks with 30% in 225L 3<sup>rd</sup> Fill French oak @ 14-18 degrees Celsius.

8 Months matured on the lease without any sulfur.

Naturally fined with a light filtration prior to bottling.

Bottled:

18 October 2016

What foods to enjoy it with

White meats such as fish, shellfish, chicken and pork.

Also a great use with green herbs: Parsley, basil, chervil and cilantro.

The acidity of Sauvignon Blanc balances out salty and cured foods.

Analysis

- 12.20% Alcohol
- 1.60g/l Residual sugar
- 5.5g/l Total acid
- 3.52 pH



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