

**SAUVIGNON BLANC**  
**2014**  
**CORCOVA**  
D.O.C. Mehedinți Corcova

**Grapes:** Sauvignon Blanc 100%

**Alcohol:** 12.5%

**Acidity:** 5.2 gr/l

**Residual sugar:** 2.2 gr/l

**Origin of grapes:** Jirovel Farm, Jirov,  
Corcova Commune, County Mehedinți

**Terrain:** Brown luvisols

**Exposure:** South

**Altitude:** 250-300 m

**Density of plantation:** 5.555 plants/hectare

**Harvesting period:** September/October 2014

**Fermentation:** Direct pressing, with fermentation  
at a controlled temperature in stainless steel tanks

**Maturation:** In stainless steel tanks for 4 months on the lees  
steel tanks for 4 months

**Serving temperature:** 12°C

**Colour:** Bright silver with green reflections

**Tasting notes:** Fresh intense, aromas, with notes of citrus,  
freshly cut grass and boxwood. The taste is smooth,  
easy on the palate with developing roundness.

**Recommended dishes:** Aperitifs, seafood and fish

