

## TRÊS BAGOS SAUVIGNON BLANC

### BRANCO 2023 | REGIONAL DURIENSE

Outside the concept of the genesis of the brand Três Bagos and the result of an experience that resulted in a sales success, it is a monovarietal that is expressed by the fresh aromas intrinsic to the variety, which when combined with the stage in wood gain structure, factors that dictate good aging capacity.

**Winemaker:** Paulo Ruão

**Harvest:** Manual in small cases

**Grapes:** Sauvignon Blanc

**Vinification:** 80% Inox and 20% in oak barrels

**Soil:** Schist

**Aging:** 80% Inox and 20% in new French oak barrel for 4 to 5 months

**Vineyards:** 25 to 30 years

## Tasting Notes

**Color:** Lemon

**Nose:** Very aromatic, shows notes of ripe tropical fruit, contrasting with fresher fruit such as pineapple and melon, and vegetable note of asparagus.

**Mouth:** With a fresh entrance, it is very fruity and balanced. It has a good acidity, supported by ripe fruit flavors and some tropical notes, which characterize it and give balance. Long and persistent finish. Good evolution capability.

**Serving Temperature:** 11.°C

**Harmonization:** To drink as an aperitif, alone, or with salads, fish dishes, seafood and sushi. Suitable for vegans and vegetarians.



### Technical Information

**Alcohol:** 13,5%

**Total Acidity:** 4,90 g/dm<sup>3</sup>

**pH:** 3,50

**Harvest:** 2000, 2001, 2002, 2003, 2005, 2006, 2009 a 2022

**Available in the following packages:**

**Bottles:** 750ml / 1500ml

**Units per packaging:** 6 and 12 bottles in carton cases and individual Magnum case

**Selling:** Cork Microgranulada

**Bottle Model:** Bordeaux