

CASA — SAUVIGNON BLANC



Our Casa range— unoaked from our organic vineyard in Gualtallary— offers outstanding freshness and drinking at its price point.

This Sauvignon Blanc is an expressive dry white wine with crisp acidity and great varietal typicity that are evident in every sip. Its clean fruit flavours of tropical mango and pineapple are not overpowering but instead complemented by moderate herbaceous undertones, making for a round and refreshing palate.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very dry late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpness | vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

ALTITUDE:
1,250mts / 4,150ft above
sea level

BLOCK:
Finca Ambrosia 21

YIELD:
12.000 kg/ha
4.8 ton/acre

OI: 12.5%
PH 3.21
TA: 7.3
RS: 1.81

PRODUCTION:
6.159 bottles

SOIL:
Pure limestone on
quaternary gravel and
sand

FERMENTATION
VESSEL:
Stainless steel tanks

AGEING:
Concrete vats

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)