

Sepia RESERVA



SAUVIGNON BLANC

Sauvignon Blanc 100%

Denomination of origin

Casablanca Valley

Soils are granitic on the plains and clayey on the hillsides. The climate is greatly influenced by the Pacific Ocean, ensuring that grapes ripen slowly.

Harvest and vinification information

In the season, weather conditions were excellent, with no rainfall while the vines were in flower or during harvesting, and with hotter temperatures towards the end of the season. Thanks to these conditions, the grapes were able to ripen healthily and the wines obtained have balanced acidity and highly concentrated aromas and flavours.

Harvesting: last week in March.

Tasting notes

Colour: pale yellow shining with greenish highlights.

Aroma: intense, expressive aromas of tropical fruits, mixed with light herbal touches and citrus fruits.

Flavour: it retains all the fresh fruitiness of its aromas, with a juicy acidity that is a constant companion from start to finish. A light body and long finish.

Serve at: 8-10°C.

Food match: sashimi, oysters, ceviche, goat cheese and fish.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol:	12.5%
pH:	3.31
Total Acidity:	4.36 g/L.
Residual Sugar:	5.68 g/L.