

SERRA DA CANASTRA
SACRAMENTOS
VINIFER



Harvest date: 07/24/2023
Thermal range: 11°C to 26°
Average rainfall 1,600 mm

ANALYSIS:

ALCOHOL: 12%
pH: 3.14
TOTAL ACIDITY: 9,2 g/L
SUGAR: 2,12

SABINA SAUVIGNON BLANC 2023

100% SAUVIGNON BLANC

Vinhedo São Miguel, Sacramento, Serra da Canastra – MG

Sacramentos Vinifer is a winery with vineyards in Serra da Canastra that perpetuates a beautiful family history of love for wines.

Sabina, who gives the name to the wine, was a immigrant from Calabria and lived enjoying the wines in her own way, while cooking in your simple house and drinking it in a mug. In this daily family ritual, it was common for Sabina to tell her children about her ancestors who made their own wine in Italy. Deceased very early, she left in her son Jorge the desire to continue the family tradition, honoring her and remembering a routine that brings so many good memories.

Sabina wine, like the matriarch that inspired us, are authentic and with a lot of personality.

VINEYARDS:

Located in Serra da Canastra, in the city of Sacramento in Minas Gerais, on the 19th parallel, latitude 19° South, at an altitude of 1100 meters, on clayey soil (yellow). Sauvignon Blanc seedlings originate from France (clone 242/1103 Paulsen) were planted in November 2018, with a density of 4,000 plants/hectare, with a spacing of 2.5 meters x 1 meter.

Vineyard is conducted in a vertical trellis system, pruned in spured cord, with east/west orientation, without irrigation. The double pruning technique was used, with branch formation pruning between August and September and production pruning between January and February. Start of the painter in May and harvest between July and August.

VINIFICATION:

The grapes were transported in a refrigerated truck to Caxias do Sul – RS, with all care taken to keep their characteristics and freshness.

The fermentation was made with temperature control and selected yeasts, 80% in foudre and 20% in stainless steel. Afterwards, the wine was kept sur lies for 4 months, until bottling.

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TASTING NOTES:

APPEARANCE: Light yellow in color with greenish reflections

AROMAS: Asparagus, gooseberries, lemon blossom

PALATE: Very fresh, with a medium body and firm texture, it reproduces its aromas on the palate, with same notes of passion fruit and a very long finish.

TEMPERATURE: 14/16° Celsius.

PAIRING: It can be enjoyed with appetizers, with white fish, vegetarian dishes, pastas with pesto sauce or sugo, Asian cuisine and white cheeses.

PRODUCTION:

1.300 bottles.

SCORES:

Guia Descorchados – 91 points

Best Descorchados Whites and Best Southeast

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