



# TRAVERSA SAUVIGNON BLANC



- Variety: 100% Sauvignon Blanc
- Kg per hectare: 12,000
- Alc 13.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 ° F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking: Grapes are selected and picked by hand in early hours. Fermentation with controlled temperature between 12-14°C in stainless steel tanks. A small part of the must is fermented in new American oak barrels.
- Tasting notes: Aromas of green apples, citrus and fresh herbs. A light and totally refreshing palate. Great partner to seafood and sushi and sashimi cuts, or to simply enjoy as an aperitif.

*Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.*