

VINTAGE CONDITIONS

2017 produced higher quantities than the five previous vintages with 1/4 more yields on average. The winter season was irregular with extremely cold periods in January and February followed by relatively warm temperatures for the month of March, with the highest temperatures recorded for that month over 251 years! April however was relatively cool, the month of May was much warmer and June saw the 2nd highest temperatures recorded in 251 years! The summer season was warm and very dry, the end result produced healthy and plentiful fruits.

Tasting Notes:

Color: Bright light straw.

Nose: Flowery with hints of peach and green apple.

Palate: Bright and refreshing, notes of ripe peach and citrus with a zesty dry finish.

Other: It will go well with Asian food—anything from Vietnamese to Thai to spicy Chinese flavors. You can also try it with seafood or bitter greens and salads. It is versatile and will also complement pork tenderloin, or a dish where the wine's acidity can cut through salt and fat, such as smoked ham.

Chemical Analysis:

Alc (%): 12.0

RS (g/l): 1.2

TA (g/l): 5.6

pH:

