



Located in São João da Pesqueira, one of the best-known wine-growing areas of the Douro, Quinta de Cidrô has, over the past 30 years, become a model of viticultural experimentation for the whole region.

Having been the subject of several studies and research projects, the estate is now considered a pioneer in the art of planting vines vertically, as well as in introducing some of the finest international grape varieties.

SAUVIGNON BLANC

Quinta de Cidrô Sauvignon Blanc was one of the first projects within the estate's programme of experimentation and innovation, and quickly became the most successful white wine in our range. This Sauvignon Blanc combines the best of both worlds: on one hand, the concentration and power of the Douro; on the other, the elegance and character of this renowned French variety.

WINE PROFILE

A Sauvignon Blanc with a very expressive aroma, featuring fresh notes of green pepper, grapefruit and freshly cut grass, all beautifully balanced by a clear sense of minerality. On the palate, it is rich and intense, yet retains a lightness and freshness that make it lively and elegant. This is a Sauvignon Blanc that impresses from the start, but will continue to develop beautifully in the bottle.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a manual selection process, the bunches are destemmed and the grapes pressed in a pneumatic press. Following a 24-hour decantation, alcoholic fermentation takes place in stainless steel tanks at 14–16°C. The wine is aged in stainless steel tanks for six months before bottling.

Pairing suggestions: Oysters, sea bass and green apple carpaccio, or grilled sea fish. Brie de Meaux or goat's cheese. Fresh salads, dishes featuring pepper, melon or mint.

Storage: Horizontally, in a cool (16°C), dark place.

Serving temperature: 8-10°C

Suitable for vegans: Yes

