



BELLA DÃO

BELLA ELEGANCE SAUVIGNON BLANC 2022

QUINTA DE BELLA

At our 50 hectares estate, high density plantings combined with traditional sustainable viticulture in a completely dry farmed philosophy, yields powerful, concentrated grapes, with plenty of flavour and minerality, that embodies wines of tantalizing aromas, texture and ageing potential (if you have the patience to wait). The Bella Elegance range comprises single varietal wines focused on the fruit, whilst the Dom Bella range represents more structured wines matured in seasoned oak.

LOCATION	Viseu, Portugal (appellation: Vinho de Portugal)
TERROIR	Continental influenced climate. Benefits from its proximity to the Dão river. Vineyards planted at high density on gentle hills of high quality granite sandy soils, known as "rotten granite" or "noble granite". Completely dry farmed.
VARIETALS	100% Sauvignon Blanc
VINIFICATION	Machine harvest. Gentle pressing in a pneumatic press. Stainless steel fermentation with temperature control. Light bâtonnage only in the first 4 months. No malolactic fermentation to preserve freshness. Wine remains in stainless steel tanks until bottling. Only released to the market after a minimum of 3 months of bottle aging for better harmony.
TASTING NOTES	Yellow-green. Pronounced aromas of grapefruit, orange blossom and lime. Slight green pepper aromatics, giving a certain complexity. Medium body, with vibrant acidity. Long mineral aftertaste.
SERVING TEMP	serve between 8-10 C°.
STORAGE	In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature.
AGEING ABILITY	Drinking beautifully now and will maintain its freshness up to 4 years after the harvest.
ANALYSIS	PH - 3,26 Acidez Total - 6,38 gr/lit (expressed in Tartaric Acid) Açúcar Residual - 0,4 gr/lit Álcool - 12,8 %

