



Bodega Pizzorno - Uruguay

Don Próspero: Sauvignon Blanc 2007:

Tasting notes:

Pale yellow with greenish reflections.
Intense with herbal bouquet in harmony with tropical fruits.
We can find peach and orange flavours in the mouth with fresh acidity.
Ideal to drink with aperitifs, seafoods, salads and white meats.

Grapes:

100 % Sauvignon Blanc grapes.

Vinification :

Carefully selected handpicked grapes with an acidity between 5 and 6 grams of H₂SO₄ (Sulphuric acid) in order to achieve their typical aroma. As we know, the aspiracinas (that provide their aroma) are lost with the ripening. Crushed and fermented protected from oxidation during all the process. After the stemmed, we do twelve-hour pelicular maceration so that more aromas can be extracted.

Fermented at 13 °C and bottled early to keep all its vivacity.

The Winery:

Our small 'Boutique winery' keeps the same architecture like the beginning due to the advantages it offers to wine conservation. We keep the balance between fruit and oak being careful not to mask the delicate fruit aromas and flavour our terroir produces. With our strong aims to improve the quality since 2000 we receive the support of a winemaker consultant from New Zealand , Duncan Killiner, who gives his expert opinion on the way that Pizzorno develops its wines to be presented at the International markets.



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