

Giesen

Uncharted Sauvignon Blanc

Varietals:

100% Sauvignon Blanc

Tasting Notes:

Fresh and complex Giesen Uncharted Sauvignon Blanc offers aromas and flavors of herbs, tropical fruits, lime across a rich mouthfeel and a long, bright finish.

Vineyards:

Region: Awatere Valley, Marlborough, New Zealand

Winemaking:

Fermentation: The Sauvignon Blanc is aged on lees for three to four months to build a beautiful mouth-feel, using stainless steel and a select portion of the wine is aged in a mix of small 300L French oak barriques and 1000L German Fuder oak barrels.

Food Pairing:

Pairs with an array of seafood and white meat dishes as well as with spring vegetables and seasonal salads

Technical Data:

Alcohol: 12.5%
Acidity: 6.5 grams/liter
Residual Sugar: 2.8 grams/liter
pH: 3.3

Production Quantity: N/A



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