

# LA JARA

ORGANIC WINE

## EXIMIA Family Selection



*EXIMIA, meaning "extraordinary" in Latin, is the expression that we chose to describe the grapes used to create "La Jara Family Selection".*

*Each bunch is carefully selected so that they can express the true essence of the extraordinary grapes born in our organic vineyards.*



ART. 705

## SAUVIGNON

### TECHNICAL SPECIFICATIONS

- **GRAPES:** 100% Sauvignon Blanc
- **TRAINING METHOD:** Sylvoz
- **YIELD/HECTARE:** 50 - 60q
- **PRODUCTION AREA:** Frattina (PN) - Friuli Venezia Giulia
- **BOTTLE AGEING:** 3 - 4 month
- **SERVING TEMPERATURE:** 8 - 10°C
- **SIZES:** 0,75L
- **BOXING FOR 0,75 L BOTTLES:** Case of 6 bottles

### DATI ANALITICI

- **ALCOHOL CONTENT:** 13% Alc./Vol.
- **TOTAL ACIDITY:** 5,16 g/L
- **RESIDUAL SUGAR:** 1,34 g/L

### VINIFICATION AND AGEING

The Sauvignon Blanc grapes are harvested during the first half of September, after reaching a good level of ripeness. After soft-pressing them, the resulting must undergoes a slow fermentation in a stainless steel vat at controlled temperature. Racking is carried out twice in total absence of oxygen: the first time to expel unwanted lees and keep the fine ones, the second time to allow the wine to mature on the fine lees, which make it delicate and creamy. The wine rests for 2 - 3 months to reach the ideal maturation before bottling and to develop complexity, structure and elegant scents.

### TASTING NOTES

- **APPEARANCE:** Bright straw-yellow with slight greenish glints.
- **BOUQUET:** Intense, with sensations of white grapefruit, bell pepper and sage.
- **FLAVOR:** Fresh, dry and intriguing, with hints of white currant, citrus and elderflower.
- **PAIRINGS:** Seafood appetizers, shellfish pasta/risotto, salmon, grilled sea fishes and squid.