



2019 ADAMVS SAUVIGNON BLANC

VINTAGE

Winter 2019 brought an abundant rainfall continuing through May, allowing the soil to fill up and prepare the vineyard for the rest of the growing season. Flowering and fruit set happened during ideal conditions and the yield has been above the average. We acted in the vineyard to reduce the amount of cluster per vine to re-establish the balance that leads to the highest fruit quality. Summer developed well, into a balanced season without extreme heat spikes allowing us to pick perfectly ripe fruit which retained freshness and was able to greatly express our mountain terroir.

SENSORY

2019 Sauvignon Blanc excites on the nose with a focused pool of white flowers such as jasmine and chamomile blended in harmony with notes of pink grapefruit and hints of lemon curd. The palate starts with bright and vibrant mouthwatering sensations accompanied by a touch of minerality, which exemplify ADAMVS volcanic mountain terroir. The mouthfeel develops ample, with volume and depth, creating a creamy finish, with notes of hazelnuts and boulangerie.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | September 10th, 2019

FERMENTATION | 100% French oak barrel fermented

AGING | 22 months in 30% new French oak, 70% neutral French oak

RELEASE | April 2023

SERVING | 45-50° Fahrenheit