



Madeera Wines

UK Wine Importer

CHAROSA | SELECTION SAUVIGNON BLANC | 2019 | NASHIK | INDIA

PRODUCER

Set within 230 acres, Charosa are a prestigious producer of fruit forward new world wines. The creation of fine Charosa wine is based on the fusion of science, art and winemaking techniques unique to the territory, with open tank fermenters being pioneered for the first time in India.

VITICULTURE + VINIFICATION

The Sauvignon Blanc block supports clone F4v6 vines on their own root-stock, running into a deep valley through the slopes. Given the topography the fruit matures at different rates with the vineyard portion on top of the slope delivering tropical fruit aromas and the block in the valley, where clay portion of land lies, delivering greener, cut grass aromas.

Blended together, fruity characteristics usually dominate the overall harvest depending on the temperature closest to actual harvesting. The grapes are hand harvested then carefully sorted at a cold temperature before being crushed and pressed by an inert gas pneumatic press. The entire process is done at a low temperature and in reductive conditions to retain the delicate aromas of the varietal. Fermentation is performed at 13-14°C to allow maximum thiol expression using yeast QA23 and Vin 7. After fermentation the wine is stirred on fine white lees for almost two months; fining is completed with PVPP and Bentonite and filtered through 0.45 microns.

TASTING NOTES

With bright tropical flavours of gooseberry and orange on the nose, this straw-yellow, mid-palate wine is broad, balanced and rich. Well-rounded with tropical fruits and a grassy mineral freshness

FACTS AND STATS

WINEMAKER	ASHOK PATIL
VARIETALS	SAUVIGNON BLANC
APPELLATION	NASHIK, MAHARASHTRA
BOTTLE SIZE	750 ML
CLOSURE	SCREWCAP
ALCOHOL	13.5%
VEGETARIAN / VEGAN	Y / Y
TOTAL ACIDITY	8.17 G/L
TOTAL DRY EXTRACT	18.9 G/L
TOTAL SULPHUR	112 MG/L

