

VRL

VAN LOVEREN

BLANC DE BLANC



Cellarmaster's Notes:

The nose recalls notes of green apple and is followed on the palate by fresh lime, apricot and apple that set up a zesty and lingering finish.

Style:

A crisp, dry and fruit-driven wine.

80% Colombar	Tons per Hectare	Age of Vine
20% Sauvignon Blanc	16t/ha	10 - 20 years

Soils:

Well drained alluvial, sandy soil.

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowed the cultivars to express their individual characteristics and soil of origin.

Analysis:

Alc 12%	R/S 2.5g/l	T/A 6.8g/l	pH 3.3
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Maturation Potential:

18 months

Case Size	Bottle Barcode	Case Barcode:
12 x 500ml	600 2269 000 887	1600 2269 000 884
6 x 750ml	600 2269 000 092	1600 2269 000 099

Food Pairing:

Enjoy with salad, fish or any white meat dishes.

Awards & Accolades:

2023 Ultra Value Wine Challenge, Gold
2022 Platter's Wine Guide, 4 ½ Stars
2019 Vitis Vinifera Awards, Gold
2019 Vitis Vinifera Awards, Gold
2018 Ultra Value Wine Challenge, Gold
2018 Gold Wine Awards

LOVE EVERY STORY