

METAPHORA S

2014 Sauvignon Blanc

Beautiful pale gold in color, this incredibly complex and well-structured wine, with refined flavors and textures, exhibits a clean bright nose of wet stone, pineapple, peach and grapefruit

NOTES: The Sauvignon Blanc is fermented and aged in concrete eggs and neutral French oak barrels. Beautiful pale gold in color, this incredibly complex and well-structured wine, with refined flavors and textures, exhibits a clean bright nose of wet stone, pineapple, peach and grapefruit, which integrates perfectly into the palate with lush soft flavors of mango, peach, citrus, and passion fruit, with an exceptionally long, satisfying finish.

THE DETAILS

100% SAUVIGNON BLANC

FERMENTED SUR LIE IN CONCRETE EGG TANKS AND NEUTRAL FRENCH OAK BARRELS

200 CASES PRODUCED

ALCOHOL BY VOLUME 14.3%