



Château Heritage FootHills White 2017



Elements: Château Héritage, Blanc de Blancs is a combination of Viognier, Chardonnay, Sauvignon-Blanc and Muscat.



Harvest: Totally manual harvest with only the optimal quality grapes used.



Life Cycle: upon arrival to the winery yard, grapes were destemmed and pumped into temperature controlled stainless steel tanks after undergoing careful skin and juice separation. The alcoholic and malolactic fermentation as well as maturation developed with time in the tanks. Refrigeration and stabilization procedures were adopted.



Bottling: When the wine was deemed ready, it was bottled at the château. High Quality Corks were used in the 24mm format on 750ml.



Alcoholic strength: 13%; Total **Acidity:** 3.65g/l H₂SO₄; **Residual Sugar:** 0.81g/l



Tasting Notes: Pale yellow color with silver reflections. Nose of lemon, pineapple, and exotic fruits. Fresh mouth both elegant and full. Temperature of consumption: 8- 12°C