

CEZAR Sauvignon Blanc 2025

Category: Dry white wine

Grape variety: 100% Sauvignon Blanc

Vinification:

Reductive winemaking in stainless steel tanks to preserve freshness, aromatics and varietal character.

Tasting notes:

A fresh, aromatic and vibrant Sauvignon Blanc with citrus-driven aromas, green notes and delicate elderflower nuances. On the palate, it is crisp and lively, with bright acidity and clean fruit expression, leading to a light and refreshing finish. A modern, easy-to-love wine with great drinkability.

Food pairing:

Excellent with fresh salads, grilled fish, seafood dishes, light pasta and fresh cheeses. Also perfect on its own.

Serving temperature: 9–11 °C

Style / positioning:

A clean, modern Sauvignon Blanc focused on freshness, vibrancy and everyday enjoyment.

Alcohol: 12.0% vol

Residual sugar: 0.7 g/l

Acidity: 6.7 g/l

