



CASA — SAUVIGNON BLANC

Our Casa range— unoaked from our organic vineyard in Gualtallary— offers outstanding freshness and drinking at its price point.

This Sauvignon Blanc is an expressive dry white wine with crisp acidity and great varietal typicity that are evident in every sip. Its clean fruit flavours of tropical mango and pineapple are not overpowering but instead complemented by moderate herbaceous undertones, making for a round and refreshing palate.

VINTAGE HIGHLIGHTS

The 2025 harvest at Finca Ambrosía came early, driven by a mild winter and warm summer that accelerated the growing cycle. We completed harvest 10 days earlier than in 2024 and achieved a 24% increase in volume in Gualtallary, with fruit showing excellent health and concentration.

Our organic and precise vineyard management resulted in wines with freshness, tension, and marked varietal expression. Malbec and Cabernet stood out for their structure, while Sauvignon Blanc delivered a mineral profile that faithfully reflects the identity of our terroir.

CURRENT VINTAGE:
2025

ALTITUDE:
1,250mts / 4,150ft above
sea level

BLOCK:
Finca Ambrosia 21

YIELD:
12.000 kg/ha
4.8 ton/acre

SOIL:
Pure limestone on
quaternary gravel and
sand

FERMENTATION
VESSEL:
Stainless steel tanks

AGEING:
Concrete vats

OI: 13.04%
PH: 3.3
TA: 6.90
RS: 1.80

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)