

# Alchemy

## WHITE ANGEL



Alchemy White Angel is made from Sav Blanc grapes 100% harvested by hand and then whole cluster pressed. Our grapes never touch a crusher, de-stemmer or pumps and are bottled un-fined and unfiltered. Grapes are fermented with native yeasts in Concrete eggs, aged 6-8 months sur lees, settled and then racked using gravity.. The result is a wine pale green in color, aromas of white peach and minerals, with fresh tropical fruit flavors, lively acidity and a long finish.

Pairings- Pair with oysters, lobster, seafood risotto and creamy cheeses.

**Appellation:** Casablanca Valley

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**Alcohol:** 13.1 %

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**PH:** 3.39

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**TA:** 5.9 g/L

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**Residual Sugar:** 0.2 g/L

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**Aging:** 6-8 months in concrete eggs

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**Production:** 500 cases

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**Aging potential:** 6-8 years