



Grape Variety	Sauvignon Blanc
Vineyards	Coming from the plot known as “La Loma,” which is located at an altitude of 700 meters with a clay-limestone soil.
Harvesting	In early September.
Production	The grapes undergo a low-temperature maceration for a few hours, allowing for the extraction of aromatic compounds from the grape skins. Subsequently, the must is naturally clarified by cold settling, followed by fermentation, which lasts approximately 10-12 days. After the first racking, once fermentation is complete, there are constant lees stirring before entering the barrel. Following the barrel aging period, the wine is blended (courage) before being bottled.
Ageing	It is left to rest in the acacia and oak barrels for several months in order to achieve an aromatic and taste complexity.

Tasting Notes

Crystalline white wine with greenish iridescence of youth. Intense aroma of fresh fruit, notes of lemon, pineapple and stone fruit, with a slight hint of white flower. On the palate we find a white that without renouncing its tension and acidic freshness, creates a mouthfeel of great sweetness and length.

Alcohol	13% vol.
Bottle	75 cl.
Energy 100ml	433 kJ / 103 kCal



Box	6 bottles
Weight per box	7,8 Kg
Boxes per pallet	96 - EUR / 115 - AMER