

SANZ SAUVIGNON

This varietal masterpiece is made from a selection of the best Sauvignon Blanc grapes hand picked from the winery's own vineyards and processed with special care to achieve wine that expresses the full range of this grape's characteristic aromas and flavours, which closely resemble those of tropical fruits. After being meticulously selected in the vineyard, the grapes were vinified using traditional methods.

Vintage: 2017

Tasting notes:

Excellent straw-yellow wine with very intense aromas; fragrant and fruity with the hallmark of the variety. Full and unctuous on the palate with a magnificent acid-alcohol balance and a long, lingering finish.

Gastronomy:

Ideal as an aperitif and with fish baked in salt, such as gilthead and sea bass, or with seafood.

Serving temperature:

Serve between 8 and 10 °C.

Packaging:

White 75 cl. Bordeaux bottle.

