

FINCA LA COLINA SAUVIGNON BLANC

The first vines of the noble foreign Sauvignon Blanc variety were planted in Rueda in 1980- the year the D.O. was established- on the delightful Finca La Colina estate owned by Vinos Sanz. A selection of grapes grown on the oldest Sauvignon Blanc vines (this is a wholly varietal wine) were vinified with special care to produce a wine that expresses this variety's broad range of characteristic aromas and flavours that closely resemble those of tropical fruits.

Vintage: 2018

Tasting Notes:

Pale yellow, brilliant white wine with intense aromas and full and unctuous on the palate. Slightly glycerous with just the right acidic bite and pleasantly long lasting.

Gastronomy:

Perfect with grilled or baked fish; also a good match for more complex rice dishes with fish or ravioli stuffed with foie gras.

Serving temperature:

Between 9 and 11 °C.

Packaging:

Moss green 75 cl. Burgundy bottle.



VINOS **VS** SANZ
18 • 70