

FelixSolis

D.O. La Mancha

Caliza Sauvignon Blanc Airén Viura

Caliza means *limestone* in Spanish and the label is a true reflection of this terroir. For our top quality Caliza Sauvignon Blanc, Airen and Viura, we have captured the maximum expression of the three grape varietals to create this wonderful blend that is a real pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with an immense range of Spanish cuisine.

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Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY **A blend of Sauvignon Blanc Airén Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 10-12ºC**

Tasting Notes

A bright yellow wine with green hues. Wonderful fresh aromas of herbs, apple, peach and tropical fruit. An elegant wine with a lovely long silky finish.

Food Pairing

Perfect with tapas and a range of Spanish seafood dishes, including fish with butter sauce, scallops, or try with pasta and cheese.

Technical Information

Grapes are harvested at night in late September and early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 6 to 8 hours in cool temperatures to get the maximum expression of aromas. The fermentation of each variety is carried out at a controlled temperature in stainless steel tanks at 14-16 ºC in order to achieve maximum expression of flavourings. The result is a fresh and delicate wine.