

## Conquesta Sauvignon Blanc



*Felix Solis*

### Technical Information

Selected grapes are harvested at night or early morning. It is then left to macerate with skin for 6-8 hours below 8°C to get the maximum aromatic character from the Sauvignon Blanc grapes. Then, fermentation takes place at 16°C for 10 days.

### Varietal Wine

## Conquesta Sauvignon Blanc

The Sauvignon Blanc vineyards are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines are already a great promise to the world.

### Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airén and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY  
**Sauvignon Blanc**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12%**

SERVING TEMPERATURE  
**Serve between 8-10°C**

### Tasting Notes

Pale lemon yellow with intense aromas of citrus, grapefruit and tropical pineapple. Crisp and fresh with an elegant finish.

### Food Pairing

Particularly ideal for any fish or seafood, pasta or rice salads.