

Vino de la Tierra de Castilla

Consigna Verdejo Sauvignon Blanc

This wine is a blend of two grapes, Verdejo and Sauvignon Blanc, achieving complement and enhance the qualities of these two grape varieties to create a different wine, more complete and with its own identity.

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Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Verdejo and Sauvignon Blanc.**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve cold (8-10º C).**

Tasting Notes

Pale lemon colour with steel hues. Intense aromas of a wide range of citrus and exotic fruits such as pineapple and papaya and with a subtle tinge of herbs. Fresh, fruity and lively palate.

Food Pairing

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

Technical Information

Each elaboration phase is carefully controlled. The best batches of Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage of Verdejo and Sauvignon Blanc.