

Vino de la Tierra de Castilla

El Aviador White

To most people, the sky is the limit. To El Aviador. The Sky is home. The wines from Tierra de Castilla are showing great promise for the future for the combination of the local grape varieties, like Verdejo and for foreign varieties like Sauvignon Blanc.

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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 & Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8 to 10ºC**

Tasting Notes

Pale lemon in colour with green reflections. On the nose it displays aromas of white fruits such as tropical fruits and pineapple. The palate is fresh and elegant.

Food Pairing

Great match for mediterranean salads, fish and seafood.

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 out of Verdejo and Sauvignon Blanc.