

Premium Blend

Mucho Más Special Edition Starlite white

Mucho Más Special Edition Starlite white wine stands out for its complexity and delicate fruity nuances. This new offering has an authentic and unmistakable character that will transport you to the most vibrant nights of the festival.
This balanced and elegant wine is full of aromas and fruit, and is inspired by the rhythm of Starlite, capturing the essence of its parties. This unique blend is worthy of such an exclusive edition and celebrates the perfect union between music and wine — MUCHO MÁS than just a festival and a wine!

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY	STYLE
Verdejo, Sauvignon blanc and Chardonnay	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Serve between 6 and 8ºC.**

Tasting Notes

This white wine boasts a bright straw-yellow colour with greenish reflections, promising a fresh and vibrant experience. The aroma is a complex and subtle symphony of sweet peach and apricot accords intertwining with sparkling citrus notes, all wrapped in a smoky background. On the palate, it boasts exquisite elegance and an extremely pleasant character, with exotic notes of tropical fruits mingling with light vanilla nuances. Its perfectly balanced acidity makes it the ideal accompaniment to a toast under the stars at Starlite.

Food Pairing

This wine is the perfect accompaniment to pasta dishes, paella and a variety of cold tapas. It also pairs well with all kinds of international dishes, such as sushi, ceviche, chicken curry and fish tacos.

Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15ºC. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.