

Sauvignon Blanc La Villa Real



Matching:

Tasting between 5-8°C. Our Sauvignon Blanc La Villa Real wine is perfect to enjoy with fish foods, rice, pasta, white meats, to mention a few meals. You can taste this great wine with a good smooth Manchego Cheese from Castilla La Mancha (Spain) but we love enjoying this wine with our typical paella from Spain with sea food or white meat as chicken, simply enjoying our wine with your favorite meal because it will be great.

Making:

We select our best Sauvignon Blanc grapes of our own oldest vineyard to make our smooth, long and aromatic white wine.

Our oenologist has made this fabulous white wine with 100% Sauvignon Blanc grapes. We pick up the grapes during the night to keep them in between 8-10°C and take of them the best juice to make our taste white wine. The maceration is done at 10°C for 36 hours to extract all its aromas and doesn't let the oxidation of the juice of grape. After, we make a light pressing to take the final juice's grape than after it will do the fermentation in stain steel vats with automatic controlled at 16°C during

24 days, finally the wine is filter and cold stabilized before bottling. Simply, We make this special wine with all our love and knowledge to enjoy an excellent and modern style wine from our winery.

Tasting Notes:

Colour: Bright, clean and light green-yellow colour.

Aroma: Powerful, long, clean and fresh aromas reminding floral and tropical notes.

Taste: It has a complex in the mouth, has aromatic, intense, fresh and citric flavour with a full lasting aftertaste.

Awards:

Gold Medal at Berliner Wein Trophy 2016

AB cspc 836040