

Consigna Sauvignon Blanc

Vino de la Tierra de Castilla / White



Consigna Sauvignon Blanc is made of 100% sauvignon blanc grapes, perfectly adapted to Spanish soils.

GRAPE

100% Sauvignon Blanc

STYLE

Still Wine

REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

TASTING NOTES

Pale lemon color with steel hues. Intense aromas of citrus and exotic fruit like pineapple, with subtle herbs. Fresh, fruity and lively taste.

FOOD PAIRING

Ideal for all fish and seafood, and pasta and rice salads.

ALCOHOL CONTENT

12.5°

BEST SERVED

Serve cold (8-10° C).

TECHNICAL INFORMATION

Selected grapes are harvested at night or early in the morning. Must and skins macerate for 6-8 hours at a very low temperature (8°C), in order to get the maximum aromatic character of sauvignon blanc before fermenting at 16°C for 10 days.