

Mucho Más White



Blend

Mucho Más White

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.



vivino

4.0



Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, either for its regionality or for its variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY

Verdejo, Sauvignon blanc and Chardonnay.

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

**Best served
between 6
and 8 °C.**

Tasting Notes

Bright and straw coloured with greenish tints. Complex and subtle on the nose, there are peach and apricot aromas with hints of citrus and smokiness. Rich and mouth-filling in style, with moreish tropical fruit flavours, nuanced vanilla and nicely balanced acidity.

Food Pairing

Ideal as an aperitif but also goes well pasta, paella and all sorts of tapas, especially grilled fish, smoked hams and cheeses.

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 15°C. 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.

Awards

90 POINTS

2023 James Suckling: Mucho Más white

GOLD

2023 VINESPAÑA: Mucho Más white

SILVER

2024 Sakura Wine Awards: Mucho Más white

2023 The Global Masters Autumn Tasting: Mucho Más Blanco

2023 Concurso Mundial de Bruselas: Mucho Más white

2023 Concurso de Vinos Casino de Madrid: Mucho Más white

2023 Bacchus: Mucho Más white