Premium Blend

Finca Valeria Chardonnay Sauvignon Blanc

Finca Valeria Chardonnay Sauvignon Blanc is crafted from a careful selection of vineyards in central and northern Spain, where the climateand soil combine to create a wine of great character. It is an elegant blend that combines the sophistication of the international varieties Chardonnay and Sauvignon Blanc with the distinctive character of one of our most iconic grapes: Verdejo.
In the northern regions each variety express itself with elegance and a wealth of nuances: thus, variety by variety,the wine is crafted, with each grape telling a part of the story, and the final balance arising precisely from that diversity.

vivino 4.2

Region

This white wine is crafted from a careful selection of vineyards in central and northern Spain, where the climateand soil combine to create a wine of great character.

VARIETY **Chardonnay, Sauvignon Blanc and Verdejo.**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 8°C – 10°C**

Tasting Notes

The result is an elegant and expressive white wine, with aromas of white fruit, citrus and delicate floralnotes. Harmonious and enveloping on the palate, with a long, lingering finish that invites you to savour every sip

Food Pairing

Perfect with fish, seafood, light Asian cuisine or seasonal vegetable dishes.

Technical Information

The grapes are harvested at night so that they keep their strong smell. The wine is made from grapes grown in vineyards in the middle and north of Spain, where the weather is perfect for growing grapes. The winemaking process is carried out separately using selected yeasts. The wine is fermented at a low temperature (below 15°C) for 14–20 days in steel vats. Then, it is left on its fine lees for 2–3 months. The Chardonnay variety is also aged in new French and American oak barrels for three months. Then, the different types are mixed together to get the best mix.

Premium Blend

Finca Valeria Rosé

Our rosé wine originates on the southern coast of France, where the character, sunshine and freshness of theMediterranean set the pace for the vineyard. The result is a premium blend that combines the essence of the two most iconic regions of French rosé: Provence and Languedoc.
In Provence, the Mistral wind cleanses and refreshes the vineyards, allowing the grapes to ripen to perfect balance. Its limestone and clay soils lend the wine a vibrant tension and a subtle salinity that evokes the seabreeze and fields of lavender.
On the other hand, the Languedoc brings the strength of a land of contrasts, stretching from the coast to the Pyrenees. Here, the clash between the humid sea air and the Tramontane winds imparts a unique purity.The result is a harmonious wine that captures the luminous and fragrant essence of fields of aromatic herbs through its three master varieties.

VIVINO 4.1

Region

The wine comes from vineyards in Languedoc and Provence, where some really good rosés are made.

VARIETY
Garnacha, Cinsault and Syrah.

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Serve between 6°C – 8°C

Tasting Notes

A pale rosé with an elegant profile, featuring subtle aromas of fresh red fruit, citrus notes and a delicate floralnuance. On the palate, it is balanced, with a refined acidity that brings freshness and a long, unctuous finish full of harmony.

Food Pairing

Perfect for accompanying fish, seafood and Mediterranean cuisine, or to enjoy on its own, served well chilled.

Technical Information

This wine is made from a mix of traditional French grapes like Grenache, Syrah and Cinsault. The end result is a light, delicate and very flavourful rosé. The grapes are harvested at night or in the early morning to keep them fresh and full of flavour. The vineyards are in well-known wine-growing areas of France, where the Mediterranean climate helps the grapes to ripen evenly. The different types of wine are made separately, using special yeasts. After pressing, fermentation takes place at a low temperature (below 15°C) for around 12–18 days in stainless steel tanks. The wine is then left on its sediment for 8–12 weeks to get bigger and more complex. Finally, the wine is mixed to create a fresh, elegant and balanced rosé, with a subtle and refined smell.