D.O. La Mancha

Caliza Organic Verdejo-Sauvignon Blanc

Caliza means *limestone* in Spanish and the label is a true reflection of this terroir. For our top quality Caliza Organic Verdejo-Sauvignon Blanc we have captured the maximum expression of verdejo grape to create this wonderful blend that is a real pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with an immense range of Spanish cuisine.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU · VEGANO

Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY	STYLE
Verdejo-Sauvignon Blanc	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**Between 10-12ºC**

Tasting Notes

Pale lemon in colour with aromas of ripe peach and tropical fruits. A light, fresh and well-balanced wine, ideal for fish and seafood, salads and oriental dishes.

Food Pairing

Ideal with light cuisine such as fish and shellfish, pasta salads and oriental cuisine such as sushi.

Technical Information

Grapes are harvested at night in late September and early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 6 to 8 hours in cool temperatures to get the maximum expression of aromas. The fermentation of each variety is carried out at a controlled temperature in stainless steel tanks at 14-16 ºC in order to achieve maximum expression of flavourings. The result is a fresh and delicate wine.