



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 climate and 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 expresses 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.

Region

This white wine is crafted from a careful selection of vineyards in central and northern Spain, where the climate and 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 floral notes. 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.