Premium Blend

Mucho Mas White Gold

Mucho Más White Gold is the new premium version of our most iconic brand. This new blend combines the elegance of international grapes, such as Chardonnay and Sauvignon Blanc, with the essence of the most emblematic native varieties: Albariño and Verdejo.

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY
A blend of different white grape varieties: Chardonnay, Sauvignon Blanc, Albariño and Verdejo.

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Serve at 8–10°C.

Tasting Notes

An elegant and expressive white wine showcasing aromas of stone fruit and citrus, layered with delicate floral undertones and subtle smoky hints from the Chradonnay's time in the barrel. Harmonious and enveloping on the palate, it leads to a long, persistent finish that invites you to savor every sip.

Food Pairing

It is the perfect accompaniment to fish, seafood, light Asian cuisine or seasonal vegetable dishes.

Technical Information

This wine is the result of a meticulous process, blending the freshness of Sauvignon Blanc, Verdejo and Chardonnay with the elegance of Albariño. Whilst the Chardonnay is aged in American oak, the Albariño is divided into two highly expressive ageing processes: one part is aged in French and chestnut oak barrels for 4 months to develop structure, and the other is aged on lees in concrete tanks for 4–5 months to enhance its minerality and sweetness on the palate. The result is a complex and unctuous white wine, where the purity of the fruit is enhanced by the blend with fine woods and materials.