

Mucho Mas White Gold



Premium Blend

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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: Verdejo and Airén.

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, Verdejo and Airén

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 Chardonnay'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

We harvest in prestigious regions in central and northern Spain. We then proceed with separate vinification using selected yeasts for each wine. The must ferments at a low temperature of below 15°C for 14–20 days in steel tanks. The Chardonnay variety is aged for three months in new French and American oak barrels. The blend and percentage of the different varieties are then determined to create the final wine.