

Premium Blend

Mucho Más White

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.

VIVINO 4.0

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
Verdejo, Sauvignon blanc and Chardonnay.

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Best served between 6 and 8 ºC.

Tasting Notes

Bright and straw coloured with greenish tints. Complex and subtle on the nose, there are peach and apricot aromas with hints of citrus and smokiness. Rich and mouth-filling in style, with moreish tropical fruit flavours, nuanced vanilla and nicely balanced acidity.

Food Pairing

Ideal as an aperitif but also goes well pasta, paella and all sorts of tapas, especially grilled fish, smoked hams and cheeses.

Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15ºC. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

Awards

90 POINTS
2023 James Suckling: Mucho Más white
GOLD
2025 The Drinks Business Asia Masters: Mucho Más white
2025 Asian Masters: Mucho Más white
2024 Challenge International Du Vin: Mucho Más white
SILVER
2025 Vinespaña: Mucho Más white
2025 Mundus Vini: Mucho Más white
2025 Sakura Wine Awards: Mucho Más white
2025 CWSA: Mucho Más white