

Varietal Wine

Peñasol Sauvignon Blanc

The best grapes from the vineyards of the Valle de las Piedras ripen under the radiant sun of this region of central Spain. This is the origin of Peñasol.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **11.5%**	SERVING TEMPERATURE **Best between 8-10 °C**

Tasting Notes

Pale lemon yellow with intense aromas of citrus, grapefruit and tropical pineapple. Crisp and fresh with an elegant finish. Particularly ideal for any fish or seafood, past or rice salads.

Food Pairing

It combines especially with fish and seafood and is the ideal companion for sweet desserts. It is recommended to be served very cold, at a temperature between 8 and 10º C.

Technical Information

After a rigorous follow-up on the maturation of the grape, the optimum harvesting moment is determined. The grapes will be destemmed and subjected to macerations below 10 degrees for 6-8 hours. Fermentation occurs at low temperatures to maximize the primary aromas typical of this variety.