

Premium Blend

The Guv’nor VIP white

Reserved for his most discerning customers, the guv’nor has outdone himself once again with the VIP limited edition white wine. A premium aromatic blend meticulously crafted with the trademark care of the guv’nor. Its exuberant and intense fruit flavours are a treat to savour. Indulge your senses and revel in the experience.

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
Serve between 8ºC and 10ºC.

Tasting Notes

The result is aromatic, with notes of zesty lime, grapefruit and white peach, followed by flavours of passion fruit and yellow apple.

Food Pairing

Fresh enough to pair with a Greek feta salad, and bold enough to pair with salmon en croute or roast chicken.

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 remainsin American oak barriques to ensure quality and complexity.

Awards

GOLD
2026 Berliner Wine Trophy: the guv’nor VIP white NV
2026 Mundus Vini: the guv’nor VIP white NV
2026 The Global Masters Under 15£: the guv’nor VIP white NV
SILVER
2026 AWC Vienna: the guv’nor VIP white NV