

Premium Blend

the guv’nor White

the guv’nor rules his establishment with confident poise, yet he is not a man to be trifled with. Like his beer, his wine is carefully selected to ensure both he and his associates enjoy a wine that hits the spot.
the guv’nor stamps his approval on the cap of the each bottle.

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%

SERVING TEMPERATURE
Best served between 6 and 8 ºC.

Tasting Notes

Delight your senses with this indulgent wine. Bursting with tropical fruit flavours and a fresh citrus edge this rich satisfying white, like the guv’nor, knows how to deliver.

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

GOLD
2025 Berliner Wine Trophy: the guv’nor white NV
2025 Mundus Vini: the guv’nor white NV
SILVER
2024 AWC Vienna – International Wine Challenge: the guv’nor white NV