Varietal Wine

Consigna Airén Verdejo Sauvignon Blanc

This wine is a blend of three grapes: Airén, Verdejo and Sauvignon Blanc, achieving complement and enhance the qualities of these two grape varieties to create a different wine, more complete and with its own identity.

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 **Airén, Verdejo and Sauvignon Blanc.**	STYLE **Still Wine**
ALCOHOL GRADUATION **11.5%**	SERVING TEMPERATURE **Serve cold (8-10º C).**

Tasting Notes

Pale lemon colour with steel hues. Intense aromas of a wide range of citrus and exotic fruits such as pineapple and papaya and with a subtle tinge of herbs. Fresh, fruity and lively palate.

Food Pairing

Particularly ideal for any fish or seafood, pasta or rice salads.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Airén, Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage of Verdejo and Sauvignon Blanc.