

PASIEGO "LA SUERTES" 2015

Bodega Pasiego



Grape varieties: Macabeo 75% and Sauvignon Blanc 25%.

Appellation: Utiel-Requena



Vineyard: 1 ha. Grapes come from the plot named La Suertes. Trellised vineyard orientated North-South. Shallow and loam soils.



Altitude: 900 m.

Harvest date: from 11th to 15th September 2015.

Characteristics: early and not much productive varieties. Small clusters. Average production: 6000 kg/ ha.

Winemaking: cold pre-fermentation during 8 to 10 h. Natural settling (24 h) and fermentation with controlled temperature at 18°C.



Tasting notes: pale yellow colour with green hues, clean and bright shades. The nose is floral, with hints of tropical fruit and a good intensity. The palate is tasty, with just the right acidity and a good persistence.



Food pairing: on its own or with all kinds of seafood, pasta and rice dishes, fresh fruits and nuts.

Alcohol: 12% vol.

Temp. of service: 6-7°C

Formats



75 cl



6 bottles



Awards and ratings

88 points + 4* Best Buy

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