



SAUVIGNON BLANC Rueda, Spain

13.5%

750mL

ALC/VOL

BOTTLE SIZE



100% Sauvignon Blanc

Appellation

Valladolid



Average age of the vines is over 15 years. Harvesting is in September and grapes are machine-picked at night.



Fermentated in temperature-controlled stainless steel vats at 14° - 16°C for 12-16 days.



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Tasting notes

Color: Bright, pale yellow.

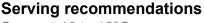
Nose: Intense varietal aromas. Complex, with hints of tropical fruit and herbaceous, mineral notes..

Palate: Powerful and elegant, well-balanced with good acidity. Flavorsome, fresh and lingering.



Not Aged in Oak





BORNOS

Serve at 10 to 12°C.

Food pairings

All types of fish and seafood, cold soups, pâtés, foie gras and semi-cured cheeses