



## ALTANZA

# SAUVIGNON BLANC 2025

*An aromatic, balanced, fresh and full flavoured wine that shows the great potential for this variety in DOCa Rioja.*

### VARIETY

100 % Sauvignon Blanc.

### WINEMAKING

The must slowly ferments in stainless-steel tanks at a controlled temperature of 15°C, for 20 days, to maintain the characteristic freshness and lightness of this variety.

### TASTING NOTES

Lemon yellow, clean and bright. Its fruity character stands out both in the nose and in the mouth, finding citric notes and a hint of white peach. The white flowers are also present in the nose. The the tropical fruit and citrus flavours perfectly complements with the freshness of its good acidity. Pleasant and voluminous entry in the mouth, this balanced white is fresh and gastronomic, thanks to its persistent creaminess and finish.

### FOOD PAIRING

Ideal to enjoy with a cheese fondue, fish or spaghetti a la marinera. You can also pair it with rice dishes, like the typical Valencian paella or sushi. Our chef's suggestion: the Spanish seafood paella.

### SERVICE TEMPERATURE:

6-8°C ALCOHOL: 12,5%

VEGAN WINE

