



## ALTANZA

# SAUVIGNON BLANC 2021

*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 to 25 days, to maintain the characteristic freshness and lightness of this variety.

### TASTING NOTES

Lemon yellow, clean and bright.

Dry and rich intensely aromatic notes full of fresh fruit flavours.

This vintage shows hints of fresh cut grass and citrus notes (lemon and lime peel), followed by floral aromas.

Smooth and unctuous on the palate, with flavours of pineapple and stone fruit.

Well balanced, it leaves a pleasant and clean sensation, thanks to its persistent creaminess and finish.

### FOOD PAIRING

It's exquisite on its own and perfectly paired with a cheese fondue, fish, or white meat. You can also pair it with rice dishes, like the typical Valencian paella or sushi.

Perfect match for seafood.

**SERVICE TEMPERATURE: 6-8°C**

**ALCOHOL: 13%**

**VEGAN WINE**