

SemiDulce

*An aromatic and fresh Sauvignon Blanc
from our high-altitude vineyards*

VARIETY

Sauvignon Blanc

VINEYARD




Grapes from our vineyard *Finca Carbonera*, the highest growing point in the DOCa Rioja, at an altitude of 700-950m (2300- 3100ft) above sea level.

We use the *guyot simple* method to grow the grapes, where the trellis is trained in arches to maximise the exposure of leaves and grapes to sunshine. It results in excellent production levels and outstanding grape quality.

VINIFICATION

Fermentation in stainless steel vats, where we force stop the process to extract the natural residual sugar which characterises this fresh and aromatic semi-sweet wine.

TASTING NOTES

-  The wine shows clean and pale yellow tones with a vibrant gold rim.
-  Clean and complex aromas of passion fruit, mint and hints of honey.
-  With an excellent balance between acidity and sugar, the palate is fresh with a slight plummy feel.

FOOD PAIRING

Enjoy with different starters, especially cured cheeses and foie. It is also ideal for fruit-based desserts, which natural acidity provides the perfect balance with the wine's fresh finish.



SERVING TEMPERATURE

5°C - 8°C / 41°F -46°F