

DESCRIPTION

A single-varietal **Sauvignon Blanc** that expresses everything we expect from a wine of this quality, with **notes of exotic fruit, pineapple, mango, lime, and grapefruit** . A very fresh wine with excellent acidity and a **clean, lingering finish** . It's ideal with seafood, mild fish, pasta, and light meats. It's **also suitable for vegans** .

TECHNICAL SHEET

The winery
Ego Bodegas

Add
2022

Variety
100% Sauvignon
Blanc

Guy
White

Degree
12.5% vol.

Origin
Wine from Spain

TASTING

View

Greenish yellow color, clean and bright.

Serving temperature

It is recommended to serve between 7 and 10 °C.

Nose

Varietal aromas of exotic fruits, pineapple, and mango predominate. Subtle herbal notes can also be found along with the citrus notes of lime and grapefruit.

Pairing

Ideal with seafood and fish without strong sauces, as well as with pasta and light meats and all kinds of fruit and vegetable-based dishes such as salads and appetizers.

Mouth

Very well structured with balanced acidity. Refreshing, smooth, and pleasant.

VINEYARD AND PRODUCTION

Harvest

It is harvested by hand in personalized boxes and during hours of low sunlight.

Winemaking

A gentle pressing and subsequent clarification are carried out before fermentation begins. Alcoholic fermentation takes place in small stainless steel tanks to enhance all the aromas of the variety, as well as achieving greater aromatic potential characteristic of white wines made with Sauvignon Blanc.