

GÜERTANA SAUVIGNON BLANC

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Crianza white wine on lees

Variety: Sauvignon Blanc 100%.

Alcohol %: 12°



ELABORATION

The grapes have undergone short macerations of just a few hours at low temperatures, and after a subsequent racking, a fermentation process is carried out using selected yeasts for 21 days at around 16 degrees. The wine will remain in its own lees for 2 months, giving it a certain complexity.

TASTING NOTES

Colour: Straw yellow, clean and bright, it is seductive and elegant.

Nose: green citrus fruits such as grapefruit, exotic fruits and white flowers.

Palate: it is expressive, ample and with good persistence and acidity, which makes it pleasant and fresh in the mouth.

