



TYPE

Young white wine

GRAPE VARIETIES

Doña Blanca

VINIFICATION

The grapes are sourced from multiple small ungrafted plots of Doña Blanca grape variety (also referred to as Malvasía Castellana), planted prior to 1964 in Villanueva del Campeán, Zamora. The vines are situated in sandy soils with a layer of pebbles on the surface, at an altitude of approximately 700 meters above sea level. Bush trained and with no irrigation, these vineyards yield very low quantities. The grapes were hand-harvested, aiming for both ripeness and natural acidity. Cold maceration with destemmed skins took place for several hours, followed by bleeding and cold pressing. The alcoholic fermentation occurred in stainless steel tanks at an approximate temperature of 15 °C.

TASTING NOTES

Bright straw color. Subtle yet expressive aromatics, beginning with delicate white floral notes of jasmine. Layers of green apple, pear, and underripe peach emerge, complemented by a hint of citrus zest and wet stones, reflecting the sandy, pebbled soils of its origin. Crisp and fresh with a lively acidity that balances the wine's light body. Clean and mineral-driven, with a persistent citrus and stone-like nuance that invites another sip.

FOOD PAIRING

Perfect with grilled white fish, light goat cheese, or herb-forward dishes featuring dill or tarragon. Its bright acidity also complements ceviche and Mediterranean-inspired meals.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 8 °C and 10 °C.

Scan for nutrition information and ingredient list:



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended