



PINUAGA

Bianco 2017

Winemaker Comments

Colour:

Nice and bright straw colour.

Nose:

Tropical aromas of melon and papaya, subtle herbal notes once you let it breathe.

Palate:

Fresh and juicy, with bright citrus notes of white grapefruit and balance acidity.

Wine Analysis:

12% vol

Serving Temperature:

10° C

Food Pairing:

All sorts of entrees, sea foods, white fish as well as salads, pastas and tapas.





pinuaga

BODEGAS Y VIÑEDOS



ES-ECO-002 CM
Agriculture UE

PINUAGA *Bianco 2017*

"Our line of Un-Oaked wines emphasize the crisp and lively fruits of our vineyards. They are ideal wines for the entire range of wine aficionados due to their easy approach and flexibility at the table."

Appellation

Vino de la Tierra de Castilla

Grape Variety

100% Sauvignon Blanc

Soils

Grapes used for this wine are sourced from a single vineyard of 15 HA; Soils are mainly clay-limestone covered with layers of pebble stones.

Age: 12 years.

Altitude: 800 meters above sea.

Soils: Clay limestone with layers of pebble stones.

Yields: 4.000 kg/HA.

Conduction system: Trellis.

Farming Methods: Organic.

Wine Making

Sauvignon Blanc grapes are harvested manually during mid August in cases of 15 kg each. The must is fermented at low temperatures in small stainless steel tanks; remaining over fine lees during at least 2 months with several battonage before wine is bottled.

Aging

To reinforce fruit and fresh aromas wine is un-oaked and aged over lees in tanks during several months, resulting in a Young and fun wine.

AWARDS AND RECOGNITIONS

- Best Value wines - Guía Peñín.
- 86 pts***** - Guía Peñín.