

# Pinuaga Bianco 2020

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

## TERROIR

Grapes used for this wine are sourced from a single vineyard of 5 HA; Soils are mainly clay-limestone covered with layers of pebble stones.

### APPELATION

IGP Castilla

### PLOT SIZE

5 Ha

Altitude 750-800m

### AGE OF VINES

12 years

Sauvignon Blanc

Trellis

## WINEMAKING

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. during several months, resulting in a Young and fun wine.

### HARVEST

Sep 1  
2020

### AGING

1 winter in vat

### PRODUCTION

20.000 bottles

Certified Organic



## TASTING

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

Fresh and juicy palate, with bright citric notes of white grapefruit and balanced acidity. Food pair with 11l sorts of entrees, sea foods, White fish as well as salads, pastas and tapas.

### ALCOHOL

132% vol

### SERVING TEMP

6°C

### DRINKABILITY

2021-2022

