

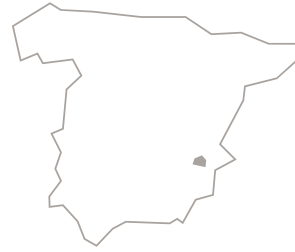
PASAS

Viura - Sauvignon Blanc

2024

DO Yecla

Pasas Viura - Sauvignon Blanc is the perfect treat for your best moments. Enjoy the flavours that will delight your senses: notes of pineapple and banana, citrics and vanilla, in an harmonious concentration of natural sweetness, and optimal acidity. Drink it alone or in good company!



VINEYARDS

Age of Vines

12-25 years old

Yield

40 hl/ha.

Altitude

500 - 850 m.

Climate

Continental with long hot summers

Vineyard

Yecla

WINEMAKING

Blend

Viura - Sauvignon Blanc

Harvest

Manually,
September-October

Winemaking

Cold Maceration

Fermentation

12-16°C / 14 days

Ageing

Stainless steel. On its lees



Light straw yellow



Citrus, kiwi & papaya
Sweet pineapple & ripe banana
A gentle touch of honey



Natural sweetness
Fruity acidity

Light straw yellow colour. The aromas are intense fruity reminiscent of citrus, kiwi, papaya, sweet pineapple, ripe banana and a gentle touch of honey. On the palate, the wine is rich and juicy. On the palate, the taste of tropical fruit, balanced with a delicate acidity. A great balanced wine.

Alcohol: 12 %
T. Acidity: 4.74 gr./l.
pH: 3.52
R. Sugar: 7.00 gr./l.
V. Acidity: 0.20 gr./l.

Gold 2019 Gilbert&Galliard Int. Challenge