



## Viña Sanzo Sauvignon Blanc

### 100 % Sauvignon Blanc

Region D.O Rueda

Packaging

Bot per case 12 (up right position)  
Cases per pallet 60 (europallet)  
Cases per layer 12 ( 5 layer)

Dimensions mm

(L x W x H) 318 x 242 x 156

EAN Code bottle:

8435328700042

EAN Code Case:

28435328700046



**Elaboration** 6 - hour criomaceration at 9º C before crushing. Selected yeasts are added to intensify tropical aromas. After the first racking maceration occurs with fine lees for one month.

**Vineyard** The highest part of the slope is sand, slime aloam with a conglomerate of chalky pebbles. The medium and lower parts of the slope include more sandy deposits. Vines were planted in 1986 with two different standards according with types of soil.

**Microclimate** Continental

**Viña Sanzo Sauvignon blanc** shows apricot, sweet lime, grapefruit, lychee, flowers, mineral and some spicy and herbs. It is medium-full-bodied, well balanced with a fresh and long finish  
Medium-full-bodied, well balanced and long.

**Pairing** Fish, seafood, white meats, vegetables, rice, pasta and fresh cheese