



CASTILLO DE LA PEÑA

Viura-Sauvignon Blanc

Origin Vino de La Tierra de Castilla, Spain.

Vineyards Grapes are selected from two vineyards with an average age of around 30 years. The first small vineyard is situated next to the small town of Magallón, in Spain's central plains and the second is situated further south in La Tierra de Castilla where the region's unique climate facilitates healthy production and good ripening of the grapes.

Variety 80% Viura (aka Macabeo) / 20% Sauvignon Blanc

Soils The loose, rocky soils provide excellent aeration and drainage, abound in limestone and offer very low levels of organic material.

Wine-making The two white grape varieties are hand-harvested during the first fortnight of October, and then fermented separately in stainless steel tanks. The temperature is controlled initially at 25°C, reaching 30°C after 21 days.

Technical Info Alc. by Vol.: 12% Total Acidity: 6.6 g/l. Total Sugars: 2.1 g/l.

Ageing The wine is fresh from the most recent harvest with neither oak nor bottle aging. Instead, the emphasis is on developing and expressing the fresh, naturally fruit-driven characteristics of ripe Viura and Sauvignon Blanc grapes.

Tasting notes A fresh and dry white wine with beautiful floral aromas and hints of ripe tropical fruits. Well-structured with good acidity and balance which make it the perfect complement to oily fish and noodle dishes.

Winemaker's guide Serve nicely chilled and enjoy within the next one to two years for optimum freshness.

