BODEGAS HISPANCOSUIZAS

IMPROMPTU SAUVIGNON BLANC

White wine to lay down, D.O.P. Utiel-Requena



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Region

D.O.P. Utiel-Requena. Continental Climate with Mediterranean influences. Chalky- Clay Soils.

Grape Variety

Sauvignon Blanc 100%.

Wine Making

We pick the best grapes from low yielding vines from our own vineyards of Sauvignon Blanc, which have just 4.000 plants per hectare.

The grapes are collected in special boxes, each one weighing 15kg. We only harvest in the morning in order to keep the grapes at an optimum temperature until they reach the winery. Once at the winery, the full boxes are placed in cold storage rooms for 3 days at a temperature of -10° C.

We select the grapes box by box followed by destalking and crushing. The grape pulp is put into a temperature controlled stainless steel tan where the grapes go through a cold peculiar maceration (8°C) for more than 24 hours.

We then put the grapes into a pneumatic press to be gently pressed at no more than 0.5 bars. The must that is extracted from the press is decanted during 24 hours and we then only take the clean must to be fermented in new American oak barrels, each one with a capacity of 400 litres, at a temperature of 14°C, Once the fermentation is completed, the wine in left in its lees until it is bottled.

Serving Suggestions

Serve at 12°C. Any light sediment that may be present is natural as we have tried to make this wine with the minimum filtration possible in order to maximize the quality.

Tasting Note

Colour: Yellow with green tints. **Aroma**: Very intense aromas, minerals, tropical fruit and compote. **Taste**: Good weight of fruit, rich, good acidity and a very long finish.

Pairing

Sea food, fish, cheese, vegetables or rice.