

ERESMA SAUVIGNON BLANC SOBRE LÍAS

Previous cold maceration, exclusively using top quality yolk must. Eresma Sauvignon Blanc on its lees undergoes a fermentation process at a controlled temperature.

It is kept for 6 months on its fine lees, thus achieving an elegant and high-end wine in which complexity and finesse are manifested.



eresma

BODEGA Y VIÑEDOS

TASTING NOTE

VISUAL PHASE

Straw yellow and intense color.

OLFACTORY PHASE

On the nose it is complex with the presence of aromas of tropical fruits, which give way to some subtle citrus notes.

TASTE PHASE

On the palate it is unctuous, elegant and intense.

DATA SHEET

TYPE OF WINE: White

DO. RUEDA

SOILS: Old vines, gravelly soil rich in magnesium

GRAPE: Sauvignon Blanc

PAIRING: Fish, white meats, mushrooms, partridge, shellfish, rice.

TEMP. SERVICE: Between 9º and 10º

