

# ERESMA SAUVIGNON BLANC VENDIMIA SELECCIONADA

Previous cold maceration, exclusively using top quality yolk must.

Eresma Sauvignon Blanc VS is the result of painstaking and careful traditional production combined with advanced oenological techniques.

This wine expresses the aromatic strength of the variety.



# eresma

BODEGA Y VIÑEDOS



## TASTING NOTE

### VISUAL PHASE

Intense straw yellow, with golden hues.

### OLFACTORY PHASE

On the nose aromas of tropical fruits such as mango and pineapple, accompanied by slight hints of citrus.

### TASTE PHASE

On the palate it is broad, fresh, with balanced acidity and a Final aftertaste characteristic of the Sauvignon Blanc variety.

## DATA SHEET

**TYPE OF WINE:** White

**DO.** RUEDA.

**SOILS:** Old vines, gravelly soil rich in magnesium.

**GRAPE:** Sauvignon Blanc.

**PAIRING:** Starters, fish, meat tartare, rice and red meat.

**TEMP. SERVICE:** Between 9º and 10º

