



Fumé Blanc 2016

This wine, made from 100% Sauvignon Blanc grapes, is characterized by a green-yellow color and crystal clearness. The nose is splendid and elegant, with dominant vegetal aromas complemented with tones of tropical fruits. The uniqueness of this wine comes from the 6-months of “sur lie” ageing in new French oak barrels with distinctive minerality, which results in a complex and rich bouquet. The taste is medium-bodied, varietal, with a characteristic freshness and with a long and harmonious aftertaste.

This wine is best served at 8-10°C, combined with fresh sea fish, salmon starters, green salads and chicken dishes.

Alcohol: 12.5% by Vol.

Bottled: July 2017

