



Fumé Blanc 2017

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

This wine is best served at 7-10°C, combined with fresh sea fish, salmon starters, green salads and chicken dishes.

Alcohol: 13.5% by Vol.

Bottled: April 2018