

# Vega Vella



## White Wine Vega Vella 2017



50% Sauvignon Blanc  
50% White Grenache



13,0% Vol.



Unoaked

The must was extracted following cold maceration with the pomace and then fermented in stainless-steel tanks at around 16 °C in order to preserve the varietal aromas. Once the alcoholic fermentation was completed, the wine was macerated for an extended period on fine lees.



Lemon yellow, clean and bright.



Aromas of tropical fruits such as mango, pineapple and kiwi, combined with citrus fruits such as lime and grapefruit. Also prominent aromas of green fruits and a hint of herbs, giving way to a certain minerality.



Fresh and strong in the mouth, with powerful citrus and mineral notes. The Sauvignon Blanc provides an agreeable acidity, to counterbalance the creaminess and volume of the White Grenache.



6 - 7 °C



White fish and seafood, buffet-style meals, rice dishes and pasta.