

OUR WINES

LE SAUVIGNON

TASTING NOTES

VARIETAL: 100% Sauvignon Blanc.

WINEYARD: San Vicente.

WINEMAKING: Pressed under nitrogen in absence of oxygen to guarantee our pressed juices are extracted without oxidation of aromas and color. Fermented at very low temperatures in stainless steel tanks in order to respect the expression of the varietal.

TASTIN NOTES: Pale straw color, bright and clear robe. Discreet and elegant nose, notes of grapefruit and jasmine with a hint of minerality and cassis buds, with an extra layer of aromatic richness.

Exquisite freshness and balance with a clean and long aromatic end. Crisp and pure wine.

PAIRING: Fatty fish, duck, seafood, quail, pasta and cheese.

SERVING TEMPERATURE: 8°C/10°C.



BODEGAS HENRI LURTON