



LA GRANADILLA

VIÑEDOS Y BODEGAS



DOMINIO DE LA GRANADILLA

SAUVIGNON VS

TASTING NOTES

Straw yellow in colour with steely iridescence, with notes of exotic fruits (passion fruit, tomato leaf)... with a high intensity. On the palate it has a very pleasant and fresh entry, with exotic flavours and a herbaceous character that gives it another characteristic feature of the Sauvignon variety.

All this makes it a very balanced varietal wine where the characteristics of the dry-farmed vineyard (a lot of extract) and the irrigated vineyard (very aromatic) are combined, ideal for lovers of this variety.

VINEYARDS



Surface area: 4 Ha.

Type of soil: Stony, rich in calcium and magnesium.

Age of vines: +15 years

Type of plantation: Trellis

Family Vineyards: Very meticulous work in the vineyards, always respecting the environment.

WINEMAKING



Harvest: Mechanised night-time harvest.

Fermentation: In stainless steel, slow and at a temperature of between 14° C and 16° C. The wine ferments and ages on its own lees for 3-4 months.

Alcoholic content: 13,5 % Vol.

GASTRONOMY



This wine is suitable for accompanying shellfish and cooked seafood. It also goes well with all types of fish, fresh cheeses and cured ham.

Best served at a temperature of 8-10°C.

PACKAGING



Packaging: Cardboard boxes of 6 bottles.

Bottle: Burgundy 75 cc, moss colour.