



# LA GRANADILLA

VIÑEDOS Y BODEGAS



## DOMINIO DE LA GRANADILLA

### SAUVIGNON

#### TASTING NOTE

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.

#### VINEYARDS



**Surface area:** 4 Ha.

**Type of soil:** Boulders, rich in calcium and magnesium.

**Age of vines:** +15 years

**Type of plantation:** Trellis

**Own vineyards:** The work in the field is very meticulous and always respecting the environment.

#### WINEMAKING



**Harvest:** Mechanised night-time harvest.

**Fermentation:** In stainless steel tank, slow and at a temperature of between 14° C and 16° C. The wine ferments and is aged on its own lees for 2-3 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 7-9°C.

#### PACKAGING



**Packaging:** Cardboard boxes of 6 bottles.

**Bottle:** Burgundy 75 cc, moss colour.