FINCA LOMILLA

VDTL Castilla

Sauvignon Blanc

Experience the freshness of this young Spanish white wine, produced from 100% Sauvignon Blanc grapes.

With a light yellow color and green reflections, it showcases a vibrant and lively character. The full-bodied profile offers floral aromas like elderflower, alongside with hints of freshly cut grass, pineapple, peach, and delicate minerals.

It finishes clean and smooth, with a refreshing acidity that lingers pleasantly.

ORIGEN:

Appelation: Vino de la Tierra de Castilla
Soil: Blend of clay, limestone, and sandy deposits
Climate: Extreme continental with long hot summer
Altitude: 600 - 800 m.

WINE:

Type: Young white wine
Grape variety: 100% Sauvignon Blanc
Vines: 15-20 years old
Alcohol: 11% vol.

SERVING:

Pairing: Poultry, stews, red meats and tapas
Serving temperature: 16ºC - 18ºC

PARAMETERS:

Residual sugar: 2,2 gr/l Volatile acidity: 45 mgr/l
Tot. acidity in tartaric acid: 4 gr/l Total SO: 180 mgr/l

CODES:

EAN Bottle: 8436549701801 HS Code: 22042183
EAN Case: 8436549701856

LOGISTICS:

Units on pallet (EURO120x80x175): 750 bottles
Cases: 125 cases of 6 bottles on 5 layers
Bottle: 75 cl. / 300 mm / 1,15 kgs
Gross weight pallet: 905 kgs

Scan for more info!