



Bagordi Blanco

Grape Variety: 50% Sauvignon Blanc
50% Garnacha blanca.

Vintage: 2016

Alcohol (% vol): 12,5°

Production: White Garnacha is the most common white grape in Rioja. The grapes are picked exactly when ripe and in the cool of the day. The must is obtained after the cold maceration with the skins. The liquid is fermented at a temperature of 16 degrees C in stainless steel vats in a process that helps maintain the characteristic fruity aromas of the grapes. The alcoholic fermentation is followed by an extended maceration that includes the grape particles.

Tasting Notes:

Visual: Straw gold in colour, clean and bright.

Nasal: intense, fine, aromas suggestive of ripe fruit, flowers and exotic or citric fruit.

Taste: fresh, vibrant, wine with a slight sharpness. Ready for drinking, this wine is easy on the palate due to its agreeable balance of acidity and fruitiness. It lingers elegantly at the back of the nose.

Bagordi & Gastronomy: Ideal matching with cheese (especially goat cheese), Green vegetables (asparagus, zucchini, fresh peas, artichokes), Oysters, Delicate fish like sole, Fresh herbs, Mild vinaigrettes.

Ideal serving temperature: 8°C.