



Usoa de Bagordi

White

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

Vintage: 2016

Alcohol (% vol): 12,5°

Total SO₂: 85 mg/l



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°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 & Food: Perfect harmonization with seafood and vegetables. Crayfish, prawns, clams, and squid come together perfectly with the fruity acidity of the Sauvignon Blanc, while as accompaniment to creamy vegetables (zucchini, aubergine and mushrooms) will give us rounder dishes in perfect harmony with the glycerin of the Garnacha Blanca

Ideal serving temperature 8°C