

BODEGA LOS ALJIBES



VIÑA ALJIBES BLANCO 2009

VARIETIES: Sauvignon Blanc (80%) y Chardonnay (20%)

VINIFICATION: Chardonnay is hand picked
Sauvignon Blanc is mechanically harvested by night.

AGEING: Chardonnay fermented in new french oak barrels.

FOOD PAIRING: White fish, salmon salad.

SERVING TEMPERATURE: 8°-10° C

PRODUCTION: 26.500 bottles of 0.75l.

TECHNICAL DETAILS:

APPELATION: Vino de la Tierra de Castilla

ALCOHOL: 13%

ACIDITY: 6,04 gr/l

RESIDUAL SUGARS: 3,71 gr/l

TOTAL SO₂: 113 mg/l

BOTTLED: December 2009

LAUNCHED: January 2010

**THIS ATTRACTIVE WINE DISPLAYS A
PALE STRAW COLOUR, AN EXOTIC BOUQUET OF
FRESH PASSION FRUIT COMBINED WITH THE
ELEGANT AGEING NOTES OF CHARDONNAY,
A LONG PALATE OF TROPICAL FRUIT
UNDERPINNED BY REFRESHING ACIDITY.**

Gold Medal to the Best White from the Land of Castilla 2008.

