

La Sastreria Garnacha Blanca



➤ **Varieties**

Made with 85% Garnacha Blanca, 12% Chardonnay and 3% Viognier grapes from our own vineyards.

➤ **Fermentation**

Must drawn off after 18 hours of cold maceration (9°C) with skins. Fermentation took place at temperatures between 15°C and 18°C.

➤ **Winemaker's notes**

Bright pale yellow with green tones, that denote its youth. The nose is clean and intense in aromas (fresh apricot, pineapple, lime). On the palate the wine is very fruity and well balanced in acidity. It is mouthfilling, crisp and refreshing.

➤ **Service suggestions:** Serve at 7 - 9°C.

➤ **Vintage 2017. 13,50% vol**