

VQ

SELECCIÓN

VQ SAUVIGNON BLANC

TECHNICAL DATA

APPELLATION: I.G. Tierra de Castilla

VARIETY: 100% Sauvignon Blanc

VINTAGE: 2025

ALC. VOL. %: 12%

ORIGIN: Finca Venta de Don Quijote (Cerro del Moro)

HARVEST: Night harvest during the first half of October

ELABORATION: Thermoregulated stainless steel tanks

STORAGE: In bottles, on the property in cool environment with controlled temperature

AGEING POTENTIAL: Recommended 18 months

CORK: Microgranulated

BOTTLE: 550 grams, borgoña canela 300.

TASTING NOTES

Golden yellow colour with bright reflection. Attractive on the nose, aromas of peach, tangerine and other citrus fruits mixed with sweeter sensations (tropical fruits, honey). Tasty, alive, well-structured and persistent.

