

TASTING SHEET



Volteo Viura + Viognier + Sauvignon Blanc



Grape varieties

50% Viura + 35% Sauvignon Blanc + 15% Viognier



Winemaking

The harvest took place once the maximum ripeness level was obtained in the different grape varieties. The grapes were received in the bodega, and immediately they were carried to the press and the must was then chilled down to 10°C before racking the grape juice to the fermentation vessels. The fermentation at low temperatures happened naturally trying to extract and keep the aromas. When the fermentation was over, the wine was kept in contact with the lees for some time before bottling.



Tasting notes

Attractive and bright yellow colour with greenish hues. It has a surprisingly fresh perfume of white fruit and orange blossom with citric notes. Its taste is richly mouthfilling with juicy notes of stone fruit and mineral traces, that leaves a sweet and pleasant aftertaste.



Food pairing

9-11°C Ideal match with green salads, rice dishes and grilled fish and seafood

