

ALTOZANO

Verdejo & Sauvignon B

Semisweet 2015



THE HARVEST

The defining features of the 2015 harvest were a dry winter and a hot summer, which meant that the vines grew at an even pace. *Véraison* began in the first week of July for the earliest variety used in the blend, Sauvignon Blanc, whereas the Verdejo grapes turned colour at the end of the month.

The low temperatures in August helped the grapes to concentrate the fruit and floral aromas that evoke the freshness of the different varieties.

MAKING THE WINE

The selected grapes were picked at night so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature and protected from the air. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures. The wine was then kept on its lees for at least two months so as to produce the creaminess that is present in the jammy finished Altozano Verdejo-Sauvignon.

WINEMAKER'S COMMENTS

Bright yellow with greenish hues and enticing aromas of white fruits with delicious pastries and honey tones, reveal a smooth and greedy mouth leaving a caress on the palate

SERVING AND PAIRING

Serve at between 8 and 10 ° C as an aperitif, with pasta with mushrooms, with risotto and with blue cheese.

Grape varieties: 70% Verdejo 30% Sauvignon Blanc	ABV: 12.5%	Reductive sugars: 32 g/l
Date of harvest: August 2015	Total acidity: 5.6 (tartaric acid)	Ph: 3.07
	Volatile acidity: 0.26 (acetic acid)	Contains sulphites
		Country of origin: Spain

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