



PABLO CLARO – SAUVIGNON BLANC (SPECIAL SELECTION)

Wine Region: Vino de la Tierra de Castilla

Age of vineyards: 10 years

Yield: 80 hl/ha

Grape Variety: 100% Sauvignon Blanc

Joven

Alc.: 13%



WINE REGION NOTES:

The quality of this wines is recognized worldwide, those wine made with natives grapes as well as wines made with foreign grapes, which have acclimated in an exceptional way.

WINERY NOTES:

Located at Las Pedroñeras, Cuenca, North-East of Castilla La Mancha. Sit at an altitude of 750 metres above sea level with a continental climate and sandy loamy soil, rich in limestone, making it an ideal place to grow grapes naturally.

WINEMAKING NOTES:

This wine is made from organic grown grapes of our estate. Biodynamic practices have been applied improving the soil structure and enhancing the natural cycle of the vines in order to achieve the highest quality wines. Previously macerated for 1 day at a temperature of 7°C it was raised steadily to 15°C during the fermentation period.

TASTING NOTES:

Enjoy a beautifully balanced, fruitful and fresh wine with elegant citric aroma and pear notes.

PAIRING:

Recommended service at 8° C. A perfect match: boiled or griddled fish and rice with seafood.

