



**Bodegas Altanza**



## *Lealtanza White 2012*

The must (grape juice) completely clean, without any solids, is fermented at a temperature of 16 C°. Very slow process, thus maintaining the best flavour and aromatic qualities of the wine.

Variety: Sauvignon blanc

Alcohol content: 13 % vol.

Ageing: Young unoaked wine.

### **TASTING NOTES:**

Colour: Pale yellow and green shades with golden glints.

Nose: The best expression of an elegant grape. A white wine reminding nuanced of tropical fruit and citrus. Notice the aroma of green apple. We find some hints of mineral aromas.

On palate: Very well balanced wine, with a remarkable acidity but elegant. It is full of personality and flavour. Sweet, nice and fresh with herbaceous and fruity tones.

### **FOOD PAIRING**

It combines with all kind of salads, fish and seafood in general with some flavour. It is perfect with everything implying a light texture, like fish. In hot days it can pair with any light food.

Serving temperature: 4-6 °C.

**93 points in Baco Awards 2010 (Best White of Rioja)  
Silver medal at Concours Mondial de Sauvignon, Bruselas  
First award in young white Premios Vendimia**