FINCA LOS TRENZONES

FINCA LOS TRENZONES **2022 SAUVIGNON BLANC**

NCA LOS TRENZON

FINCA LOS TRENZONES The 2022 harvest was approximately 10 per cent less than that of the previous year, a consequence of a year with little rainfall and higher than normal temperatures between June and August. Nevertheless, this situation led to the whites and rosés being very aromatic and with good acidity. Likewise, the reds are balanced and of very high quality, ideal for ageing.

Vineyard location	Los Hinojosos
Variety	Sauvignon blanc

Yield	5,000 kg/ha
Altitude	780 m



10-hour cold maceration and fermented at 17°C.



Clean, bright. Straw yellow colour with a greenish rim

reflecting youth.



Strong, voluminous, smooth. Pronounced but balanced acidity.





Good intensity. Presence of citrus (lemon, grapefruit). Hints of tropical fruits (papaya, mango, pineapple). Light herbaceous base notes.



Intense, fruity finish. Return of citrus notes, such as grapefruit.



Pasta with basil, béchamel or cheese sauce. Stewed, baked or mashed potatoes. It pairs well with most fish, seafood and vegetables. Fondue, goat's cheese and Roquefort cheese.



7-10° Celsius / 45-50° Fahrenheit.

ANALYSIS

ALCOHOL BY VOLUME
12.34%
VOLATILE ACIDITY
0.2 g/l acetic acid
TOTAL ACIDITY
5.9 g/l tartaric acid
RESIDUAL SUGAR
1.8 g/l

2,019: Gold Medal, 2018 Vintage, Concours Mondial de Bruxelles; 2018: Gold Medal, Concours Mondial de Bruxelles; Silver Medal, Mundus Vini Primavera 2018, Germany; 2.016: First Prize, Concurso a la Calidad de Vinos Embotellados y Varietales de la D.O. La Mancha, Spain. 2,015: First Prize, Concurso a la Calidad de Vinos Embotellados y Varietales de la D.O. La Mancha. 2,012: Bronze Medal, International Wine and Spirits Competition. 2,012: Commended, Decanter Wine Awards.

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