



# AL VENT

## SAUVIGNON BLANC

### DOP UTIEL REQUENA

GRAPE  
**100% SAUVIGNON BLANC**

#### ELABORACIÓN

A CAREFUL SELECTION OF THE BEST SAUVIGNON BLANC GRAPES, WHICH ARE LIGHTLY PRESSED BEFORE UNDERGOING COLD MACERATION FOR 12 HOURS. AFTER FERMENTATION, AND PRIOR TO BOTTLING, THERE IS A PROCESS OF CROSS-FLOW FILTRATION THAT RESULTS IN A CRISP, FRESH WINE.

#### TASTING NOTES

**COLOUR:** Straw-coloured, with a glint of emerald and a natural limpid brilliance

**NOSE:** A touch of fennel and orange peel, with sultry hints of tropical fruit

**TASTE:** A perfect blend of fresh acidity and elegant fruit

#### MARIDAJE

AL VENT SAUVIGNON BLANC IS IDEAL AS AN APERITIF OR TO ACCOMPANY FRESH FISH RECIPES LIKE CEVICHE, AS WELL AS PASTA, OR SPANISH RICE DISHES. SERVE AT BETWEEN 6 °C AND 8 °C.

AVAILABLE FORMAT  
**750 ML**