



SAÓ BLANC

”This is your moment, don't let it go, as it is full of emotions, nuances, light... Carpe Diem”

Tasting Note Pale yellow colouring with green highlights. White fruit aroma with tropical hints enveloped by oak aging smokiness. Highly consistent and elegant. On the pallet we find a wine with character, intense and full-bodied, with a smoked and fruity predominance and an excellent final balance

Grape Varieties 80% Macabeo, 20% White Grenache

Fermentation Medium toasted new French oak barrels

Aging 6 months in medium toasted new French oak barrels

Alcohol 14°

Packaging 6 bottle cases

Temperatura 8°C - 10° C

Food pairings White meat, fish, rice and pastas