



BODEGAS
MÁS QUE VINOS
creadores de recuerdos



ERCAVIO BLANCO 2014

Grape variety: 100% Airén.

Vineyards: Bush vines 40-60 years old.

Calcareous - clay soils, 750 meter above sea-level.

Continental climate.

Yield: 4000 kg/ha.

Harvest: Hand picked at the end of September.

Fermentation: Cold, at 12°C in stainless steel tanks under strict temperature control.

Sur lie until January.

Bottled: January 2015.

TASTING NOTES

Colour: Bright, pale yellow with a green tinge.

Aroma: The initial sensations when smelling the wine are of tropical fruit, banana, pineapple, lime and a touch of mango.

Moving the glass one smells a pleasant hint of green figs and sweet aromatic herbs.

Palate: The wine presents itself fresh with pleasant sweet fruitiness.

Temperature: 10-12°C.

Food pairing: All salads, finger food, sea foods, fish, chicken, white meat, sushi and sashimi, spicy dishes or simply as an aperitif on its own.

Accolades:

Wine Advocate February 2015: 88 points