

Pandra

SAUVIGNON BLANC
BARREL AGED

Unique and Enveloping



IN THE VINEYARD

100% Sauvignon Blanc

DO Rueda

The vineyard is over 20 years old, with stony and pebbly soil, at an altitude of 800 meters above sea level and with a yield of 6,000 kg/ha.

IN THE WINERY

Cold maceration for 5 hours at 10°C.

Pressed in an inert atmosphere with static debourbage at 10° C.

Controlled fermentation at 12°C.

Ageing in French and Spanish oak barrels for at least 4 months.

ON THE SENSES

APPEARANCE

The colouring is a lovely straw yellow with golden iridescence.

NOSE

it is extremely complex, with a perfect blend of wood and fruit. Tropical, honeyed notes with a hint of fine woods.

MOUTH

it is elegant, fresh and balanced. Long on retronasal smell, with the same sensations as in the nose. The fruit prevails over the wood notes.

ON THE TABLE

Its complexity makes it pair well with grilled white meats, fatty fish, sushi, pasta with spicy sauces and strong cheeses.