

Pandra

SAUVIGNON BLANC

WINEMAKING

From our vineyards in Nueva Villa de las Torres and planted at 750m above sea level in sandy, stony soil. The grapes are macerated for five hours at 10°C and pressed into stainless steel tanks. The juice is settled for a few hours at 10°C, followed by low-temperature fermentation. The wine is finished with ageing on fine lees for six months.

FOOD PAIRING

As an aperitif with anchovies and olives - a classic combination. Pairs incredibly well with foods high in fat. Think, foie gras and creamy cheeses like ricotta, brie, camembert and feta. Ceviche and sushi are lifted to another level with a glass of Pandra Sauvignon Blanc.

TASTING NOTES

Excellent aromatic intensity with notes of pear, mango, grapefruit and lychee. The natural acidity of the Sauvignon Blanc variety creates a mouthwatering experience to toast to any occasion.

ACCOLADES

92 Points & Best Buy - Wine Enthusiast

Light yellow in the glass, this wine has a nose of yellow cherry, Barlett pear and orange blossom. Brilliant nectarine and pear flavors with touches of dried sage and thyme are set into a softly textured wine that offers a brilliant, lingering finish.



VINTAGE

2022

BLEND

100% Sauvignon Blanc

APPELLATION

DO. Rueda

ALC.

13.50%

RS

1.3g/L

TA

5.23g/L

pH

3.29

