

Sabino

VIURA

VINO DE LA TIERRA DE CASTILLA



Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

VINEYARDS:

Location: In different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys.

Soil Composition: Gravel and limestone soils.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for several months.

TASTING NOTES:

This Viura (aka Macabeo) represents an outstanding crisp, fresh, aromatic, fruity white wine with clean herbaceous notes, alternative to Pinot Grigio. It stands out for its varietal aromas showing stunning flavors of apple, honeydew, lime peel, lemon verbena, and some bitter flavors of grass and hazelnut come in on the finish.

FOOD PAIRING:

A great aperitif, as well as great pairing with all sorts of white meats, seafood and Asian food (sushi and sashimi, coconut curries, Viet. noodle bowls, etc).

VARIETIES:

100% Viura

AGEING:

4 months on the lees

