



TRASLAGARES SAUVIGNON 2.019



Product made with grapes of excellent quality, which are exclusively collected from our vineyards and that reward us with this excellent wine due to continuous care provided to the vines.

Due to the features of proximity and the construction carved in the ground, and as a result of the care we put into all the harvest and wine-making processes, we offer you, as every year, a young, round, vivid, and very varietal wine.

At the view, it presents a pale yellow colour, with the steely nuance characteristic of this variety. It is crystalline, clean and bright, attractive and pleasing to the eye.

In the nose, it presents a great power and aromatic richness that is manifested in an exceptional sum of notes of white little flowers and tropical fruit characteristic of the Sauvignon variety, giving off a pleasant freshness.

On the mouth it is complex, fresh, with a smooth entry that is completed, offering a presaged end, with the same nuances that appear on the nose and a splendid acidity. Elegant, structured, high intensity. Long and lively.

Recomendations

On the table, it is the ideal complement of pasta dishes, rice, fish and seafood, and also an animated chat or that desired moment of rest.

Consumption temperature 8° - 10°C.

Conservation

Optimum temperature: 6° - 10°C.

Keep in a slightly ventilated and dark place.