

# bascarlon



## SAUVIGNON

DO: RUEDA

GRAPE VARIETY: 100% SAUVIGNON

### WINE MAKING:

Stainless steel fermented using native yeasts and lees sirring for a minimum of 3 months.

Fermentation temperature: 15°C.

Fermentation period: 21 days.

Cool maceration: 12 hours 6°C.

Contains sulphites.

### TASTING NOTE:

Made with 100% sauvignon blanc grape variety, which are on average twenty years old. Pale-yellow colour with green glints. On the nose it is intense with clear aromas of tropical fruits and aromatic herbs. Tasty on the palate with a light bitterness and medium structure, sensations of fruit and a long, warm finish with pleasant perfume of grapefruit coming through.

**MACHING:** Warm salads, fresh fish and seafood.

**SERVING TEMPERATURE:** 6-8°C



bascarlon

SAUVIGNON

bascarlon  
SAUVIGNON



Denominación de Origen

Vino de color amarillo verdoso, brillante e intenso. Aromático con recuerdos a frutas tropicales y hierbas. En boca es sabroso, con ligero amargor y estructura media, con un final largo y cálido debido al removido diario de lias durante 3 meses como mínimo. Pescado, marisco y ensaladas templadas. Temperatura de Servicio: 6-8°C.

Made with 100% sauvignon blanc grape variety, which are on average twenty years old. Pale-yellow colour with green glints. On the nose it is intense with clear aromas of tropical fruits and aromatic herbs. Tasty on the palate with a light bitterness and medium structure, sensations of fruit and a long, warm finish with pleasant perfume of grapefruit coming through. Warm salads, fresh fish and seafood. Temperature: 6-8°C.



Elaborado y embotellado por SCLAG La Seca - Valladolid (ESPAÑA) R.E. 2098-VA PRODUCT OF SPAIN

75cl.



Contains Sulphites - Contiene Sulfitos - Bevat Sulfieten - Enthält Sulfite - Innehåller Sulfiter

### LOGISTIC:

Bottle bordelaux tradition light – cork nomacor light.

Bottle bar code: 8414219006500/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Caja de 6 bts. Bar code:18414219006507/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25; lines per palet 4-Cases per palet 100.