

ALTOZANO

Verdejo & Sauvignon Blanc

2017



HARVEST

In 2017 the weather played a significant part in the timing of the start of the harvest: high temperatures during the early part of the year together with a lack of rain in the spring meant that the harvest for some varieties began in August. The harvest was short and finished in September.

The 2017 harvest yielded healthy, very good quality grapes that will produce well-structured, excellent quality wines with fruit aromas consistent with Finca Constancia's usual output.

The launch of Finca Constancia's experimental winery has enabled us to vinify different grape varieties grown in our experimental plantation separately and draw very positive conclusions about the potential they offer in line with their aromatic profile.

WINEMAKING

Altozano is a collection of wines that give free expression to the character of the different grape varieties, the objective being to encapsulate the grape's essence in a bottle.

The selected grapes were picked at night so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures. The wine was then kept on its lees for at least two months so as to produce the creaminess that is present in this Altozano Verdejo-Sauvignon.

WINEMAKER'S COMMENTS

Altozano Verdejo & Sauvignon Blanc wine is designed to deliver an explosion of aromas on the nose, a blend of florals, fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit – mango and passion fruit – from the Sauvignon Blanc.

The wine is golden in color with greenish glints. On the palate it is fresh, buttery and has a very pleasant long finish.

SERVING AND PAIRING

Serve at between 9 and 10 °C as an aperitif, with shellfish, with fish and with salads.

Suitable for vegans.

Grape varieties: 70% Verdejo
30% Sauvignon Blanc

Date of harvest: August 2017
Date of bottling: November 2017

ABV: 12 %

Total acidity: 7.05
(tartaric acid)

Volatile acidity: 0.16 (acetic
acid)

Reductive sugars: 2 g/l

Ph: 3.29

Contains sulphites

Country of origin: Spain

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