



Capricho DiVino Sauvignon Blanc

With an aging of 6 months in barrels, the harvest takes place on September nights. After a rigorous selection and destemming of the fruit, the must is extracted and placed in small stainless steel containers. After a short 48-hour maceration, it undergoes alcoholic fermentation for two weeks. Finally, the malolactic fermentation process is applied.

Our Tasting

Visual : Straw yellow color, greenish trim.

Olfatory : Citrus, white flowers and tropical fruits.

Gustatory : Unctuous, acidity, freshness and pleasant.

Country

Spain

D.O. / Area

D.O. Manchuela

Producer

Bodegas Vega Tolosa

Type

Young White Wine

Grape

Macabeo 50%, Sauvignon Blanc 35%, Chardonnay 15%

Vintage

2019

Alcohol

12%

Bot/cx

12

Awards



ECO VINO
Gold Medal

2018



Pequeñas D.O.'S
Awards
Gold Medal

2018

Manufactured Product Spec Sheet Distributed By



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