



## Navardia Blanco

**Grape varieties:** 50 % Sauvignon Blanc y 50% Garnacha Blanca.

**Vintage:** 2023

### PRODUCTION

The Sauvignon Blanc variety is picked towards the end of August or the beginning of September and White Grenache, one of the local varieties which best adapts to the south area of the denomination's dry and hot climate and with a longer vegetative cycle, is harvested at the end of September. Both are picked at their ripening peak, taking advantage of the coolest time of the day. Must is extracted after cold maceration where the skins are present and then it is placed in stainless steel tanks. Fermentation temperature is around 11° C, and this way all the naturally fruity aromas present in the grapes are preserved. After alcoholic fermentation, a lengthy fermentation, with the fine lees is carried out.

### TASTING NOTES

**VISUAL STAGE:** Pale yellow with green flashes.

**OLFACTORY STAGE:** Intense and attractive aroma resembling ripe fruit tropical, pineapple, mango and passion fruit.

**GUSTATORY STAGE:** A very fresh impact followed by a tasty sensation in mouth. It is intense with a slight acidic yet sweet feeling. Elegant in the retro nasal channel, it is very easy to drink due to its nice freshness and natural acidity, typical of Sauvignon Blanc. The White Grenache gives volume and creaminess, as well as a very nice glycerine like sensation.

**Bagordi & Food:** Ideal to be paired with seafood and vegetables. Crayfish, prawns, clams, squid... go nicely with the fruity acidity given by Sauvignon Blanc, while creamy vegetable pairing (courgettes, aubergines, wild mushrooms) will provide us with perfect dishes well balanced with the glycerine typical of the White Grenache.

