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WHITE BLEND



Brand: Casa Grande Arte y Viña

Grape varieties: Viognier 50 %, Sauvignon Blanc 30 %, Albariño 20 %

Harvest: 2021

Vine training system: Lyra and high trellis

Origin of the grapes: Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

Soil: Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

Climate: Maritime influence, temperate (average temperature: 17 °C)

Harvest: Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

Winemaking: Destemming and direct pressing. Fermentation of each variety separately, in stainless steel tanks at 14-16 °C.

Alcohol: 12.5 % abv

Total acidity: 3.8

pH: 3.3

Residual sugar: 1.3

Tasting notes: Appearance: pale yellow colour with green reflections, bright and clear with good fluidity. Nose: aromas of fruit in syrup (peaches, pears, pineapples), hints of sage and honeysuckle. Palate: dry, gently sweet attack, notes of white fruits, citrus peel, and light white pepper; good volume, balanced acidity and lingering finish.

Serving suggestions: It goes well with white cheeses, sushi and other oriental dishes, as well as salads and desserts with fresh fruit.

Bottle ageing: Two years in appropriate light, humidity and temperature conditions, from the date of the label.