
Aliaga



Aliaga dos carlos

Alcohol content: 13% VOL

Grape variety: 100% Sauvignon Blanc from our Vineyard Viña Carlos located at Termino Olabe from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Alcoholic fermentation for 20 days in Stainless steel tanks at 14°C.

Tasting notes: Clear and bright straw colour with greenish notes and very rich and complex nose plenty of fresh fruit and flowery aromas. On the palate is intense and complex, full of fresh fruit with elegant and round texture and long finish with refreshing aftertaste. Very well balanced.

Food pairing: It is an ideal wine to accompany first courses, aperitifs, fish in general, Asian food, pasta and salads.

Serving suggestion: Between 10-12°C

International awards:

- Silver medal at Challenge International du vin de France 2017
- Gold medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2015
- Bronze medal at Challenge Internacional du vin de France 2014