

Ladrón de Lunas Blanco

Tasting note

Bright straw yellow with golden highlights. In the nose an excellent combination of citrus aromas, white flower and soft toasted hints. Creamy and fresh acidity on the palate with an interesting long finish. The aromas of Sauvignon Blanc combined with the freshness of Macabeo will surprise you.

Serving temperature

Recommended serving temperature between 6 – 8 °C.

Gastronomy

This wine goes well with appetizers, seafood, salads and white fish.

Vinification

Produced from the hand-picked grapes of the Sauvignon Blanc and Macabeo grown at an altitude of more than 900 meters. A short cold maceration followed by two months in steel tanks on the fine lees of the Sauvignon Blanc.

Surrounding area

Our winery is located in the heart of Denominación de Origen Protegida Utiel - Requena at an altitude of 600 to more than 900 meters. It takes its name from the two neighbouring towns of Utiel and Requena. The climate (long hot, dry summers and cold winters) is one of the most severe of all the Spanish grape growing regions. Nevertheless, the vines are well adapted to such a climate and there is a Mediterranean influence due the cool wind, known as the Solano, helps to keep temperatures down. The soil is dark in colour with a high lime content.



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Wine description

<i>Zone</i>	D.O.P. Utiel-Requena
<i>Variety</i>	Macabeo - Sauvignon Blanc
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Per pallet</i>	105 cases of 6

