

PANDORA PANDRA SAUVIGNON BLANC



GRAPE VARIETIES

100% Sauvignon Blanc

SOIL

Stony pebble soil.

VINIFICATION

The grapes are macerated for 5 hours at 10 degrees. Controlled fermentation at low temperatures and aged on lees for approximately 6 months in stainless steel.

THE VINEYARDS

From a vineyard that is over 20 years old, located in Nueva Villa de las Torres and at an altitude of 800 m above sea level.



TASTING NOTES.

Light yellow with green nuances. Very clean and bright.

Great aromatic intensity, notes of pear, mango and lychee.

Expansive, fresh, flavourful and fruity with tones of lychee, pear and grapefruit. Complex and unctuous with a long-lasting aftertaste. With an extremely pleasant acidic touch.