



# Sierra Blanca

## Sauvignon Blanc



**Varietal:** 100% Sauvignon Blanc

**Soil:**

**Elevation:**

**Practice:** 100% natural and sustainable methods and green practices.

**Dry Extract:** gr / liter

**Appellation:** Guadalupe Valley

**Production:** cs

**Alcohol %:** 12

**ph:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Tasting Notes:** Light yellow straw, great brightness. On the nose it is delicately fruity showing a subtle note of herbal aromas. On the palate it is well balanced and fresh with a long finish.

**Vinification:** The grape juice must be cooled at 5° C and after the clear fraction is decanted in French white oak barrels where the fermentation takes place.

**Aging:** 75 days in French oak barrels.

**Food Pairing :** As an apéritif; cocktails and ceviches, fresh and cold salads, pastas, broth with vegetables, and white fish

**Accolades**

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