

ALTOZANO

Verdejo & Sauvignon B

2016



THE HARVEST

The 2016 harvest was characterised by several factors that raised the quality of this crop, including the harvest being later than in other years, which allowed the bunches to ripen gradually and evenly. The earliest white varieties such as Chardonnay and Moscatel were picked at the end of August, with the harvest coming to a close two months later as the Cabernet Sauvignon and Petit Verdot grapes were gathered in. This slight delay was down to very favourable weather during the summer, with no rain and mild temperatures at the end of the cycle. As a result the grapes looked healthy, ripened optimally and were good quality.

All of this meant that we were able to pick the different varieties in our vineyard selectively, unhurriedly and without running any risks. The smooth progress of the vegetative growth, the harvest and the vinification process produced wines of excellent quality.

MAKING THE WINE

Altozano is a collection of wines that give free expressions to the character of the different grape varieties, the paradigm being to encapsulate the grape's essence in a bottle.

The selected grapes were picked at night so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature and protected from the air. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures. The wine was then kept on its lees for at least two months so as to produce the creaminess that is present in the jammy finished Altozano Verdejo-Sauvignon.

WINEMAKER'S COMMENTS

Altozano Verdejo & Sauvignon Blanc wine is designed to deliver an explosion of aromas on the nose, a blend of florals, fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit – mango and passion fruit – from the Sauvignon Blanc.

The wine is golden coloured with greenish glints. On the palate it is fresh, buttery and has a very pleasant long finish.

SERVING AND PAIRING

Serve at between 9 and 10 °C as an aperitif, with shellfish, with fish and with salads.

Grape varieties: 70% Verdejo
30% Sauvignon Blanc

ABV: 12.5%

Reductive sugars: 3,8g/l

Date of harvest: November
2016

Total acidity: 5.94
(tartaric acid)

Ph: 3.32

Volatile acidity: 0.20 (acetic
acid)

Contains sulphites

Country of origin: Spain

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González Byass
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Familia de Vino