

CAMPO ABIERTO

D.O. Rueda



Sauvignon Blanc

This variety, originally from the French region of Bordeaux, has adapted perfectly to the soil and climate of the D.O. Rueda.

Pale straw yellow with golden rims. Transparent and clean. A wine that gives off freshness combined with aromas of tropical fruits, banana and ripe pineapple with a hint of vanilla. On the palate it is fresh and balanced with a pleasant acidity, medium bodied and long aftertaste.

Aged in bottle for approximately 2 months.



ORIGEN:

Appellation: D.O. Rueda

Soil: Loam-clay-sandy, with coarse elements

Climate: Extreme continental. Long winters; hot summers

Altitude: 732 m



WINE:

Type: Dry white wine

Grape variety: 100% Sauvignon Blanc

Vines: 25 years old

Ageing: Aged in bottle for approximately 2 months

Alcohol: 13% vol.



SERVING:

Pairing: Perfect for aperitifs, seafood, fish or salads

Serving temperature: 8°C - 10°C



PARAMETERS:

Residual sugar: 1,20 gr/l Volatile acidity: 0.20 g/l

Tot. acidity in tartaric acid: 5.20 gr/l Total SO: 30 mgr/l

PH: 3,20



CODES:

EAN Bottle: 8436549701672 HS Code: 2204213890

EAN Case: 8436549701894



LOGISTICS:

Units on pallet (EURO120x80x174 cm): 600 bottles

Cases: 100 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 300 mm / 1,15 kgs

Gross weight pallet: 750 kgs

Scan for more info!

