



BODEGAS FORCADA

Vinedos Alta Montaña

— LA FORCADA —

SAUVIGNON BLANC



BRAND La Forcada Vendimia Seleccionada

TYPE OF WINE (D.O.C.RIOJA) Blanco Vendimia Seleccionada

ABV 13°C

CHEMICALS No chemicals. Product currently under conversión. Only contains sulphites.

WINEMAKING PROCESS Grapes picked at night, then destemmed. Macerated prior to fermentation in a stainless-steel tank at 5°. Pneumatic pressing. Fermentation at 10° for 20 days.

AGING 4 months in new American and French oak barrels.

GRAPE VARIETY 100% Sauvignon Blanc.

RECOMMENDED SERVING TEMPERATURE 10°-10°

VINEYARDS Situated at an altitude of 600-700 metres in a biosphere reserve.

TASTING NOTES

A yellow color with clean, bright, greenish tones. Very intense, fresh, fruity aromas that bring to mind exotic fruits well combined with aging roasted flavors, coffee, very complex. It is fresh and fruity on the palate leaving very pleasant sensations on its way.



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