

Impromptu

Impromptu Sauvignon Blanc

White Wine for Ageing D.O.P. Utiel-Requena.

Region Requena. DOP Utiel-Requena. Continental climate with Mediterranean influences. Chalky-clay soils. 700m above sea level.

Grape Variety Sauvignon Blanc.

Winemaking Process We select only the best grapes from our organic Sauvignon Blanc vines, with a planting density of 4,000 plants per hectare.

The grapes are harvested in the morning, using special 15kg boxes so that the grapes are kept as cool as possible until they reach the winery.

Once in the winery, the boxes of grapes are placed in cold storage at -10°C.

We select the grapes on a vibrating table, one box at a time, before proceeding to destem and gently crush them.

We use a cold maceration technique, lightly pressing the grapes in a pneumatic press for a minimum of 3 hours at < 4°C and at no more than 0.5 bars, in order to obtain the first must. The must extracted from the press is statically settled in tanks at 4°C for 3 to 5 days, after which the clean must is fermented in new 400-litre French oak barrels at a controlled temperature of 16°C.

Once fermentation is complete, it is decanted into special Galileo tanks (spherical cement vats with a radiant surface) so that the fine lees remain in suspension until bottling.

Tasting Notes

Colour	Yellow with green hues.
Aroma	Very high intensity, complex with mineral undertones, reminiscent of aromas of tropical fresh fruit and preserves.
Flavour	Intense fruit flavour in the mouth, pleasant, dense, good final acidity and a lingering aftertaste.

Serving Suggestions Serve at 8°C. Any sediment in the wine is natural, as our aim is to produce wines that have undergone as little filtering as possible, so that the quality of the wine can be fully appreciated.

Pairing Perfect for pairing with shellfish, fish, matured cheeses, vegetables, smoked foods, seafood rice dishes and white meats.



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