

Impromptu

Impromptu Sauvignon Blanc

Rosé 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** Pinot Noir.
- Winemaking Process** We select only the best grapes from our organic Pinot Noir 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 skin maceration technique, lightly pressing the grapes in a pneumatic press at < 4°C, applying little friction and low pressure so as not to extract too much colour. 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** Elegant rose gold.
 - Aroma** High intensity reminiscent of red and tropical fruits with subtle vanilla undertones.
 - Flavour** Intense, with good volume on the palate and very good acidity, with a finish reminiscent of red fruits with slight lactic acidity.
- 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** The perfect accompaniment for cured Iberian pork and shellfish dishes, fish, matured cheeses, vegetables, smoked foods, seafood rice dishes and white meats.



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