

Bodegas Alceño, Ribera Del Segura, Sauvignon Blanc, Vino de España, Spain, 2023

Producer Profile

Bodegas Alceño have been producing wine in Jumilla since 1870, making them one of the oldest to commercialise the wines of the region.

Now owned by Familia Bastida, winemaking follows modern techniques yet without losing the tradition and identity of this historical bodega.

Viticulture

With a philosophy to maintain the traditions of the past whilst looking to the future, using the utmost care to manage their vineyards in a sustainable way in this harsh and increasingly marginal region. Soils are mainly stony, calcareous, sandy loam and clay. Yields are low due to the low rainfall, with the majority of vines bush trained. Winters are cold and summers extremely hot, with grapes harvested between September and late October.

Winemaking

Vinification is carried out in the most sympathetic and modest way possible, in mainly concrete tanks with they use temperature control to create wines of character and quality.

Tasting Note

Aromatic intensity, with hints of tropical fruit, ripe melon, and greengage, whilst the palate is lifted with refreshing acidity and integration to the finish.

Food Matching

An every day and immensely versatile Sauvignon Blanc which works well with seafood, fish, chicken or vegetable dishes, or drink by the glass.



Product code: 4962

Technical Details

Varieties:

Sauvignon Blanc 100%





ABV: 12% Closure: Screw cap

Colour: White Style: Still wine Case Size: 6 x 75cl Oak Ageing
No oak ageing

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