



Product code: 3871

## CASTILLO DEL MORO, AIRÉN, SAUVIGNON, VINO DE ESPAÑA, SPAIN, 2020



### Producer Profile

Literally meaning "the most wanted", Vinos Más Buscados is a collection of wines grown and nurtured in the Southern half of Spain, mainly in the area known as La Mancha.

Inspired by Spain's largely untapped fine wine resources, friends, colleagues and Masters of Wine, Fergal Tynan and Giles Cooke set off on a journey to find the unsung heroes of Spain, be they regions, growers or winemakers. Fergal's interest in wine terroirs and Giles' instincts for flavour, led them to unearth great Spanish wines whose stories were untold. Each wine is hand made. Each wine reflects the personality of the land and the subtle imprint of man in varying degrees. Now encompassing the terrific value of Campo Azafran, Centelleo, Torre Solar and Castillo del Moro, Vinos Más Buscados is a reflection of all that is best in modern Spanish wine making.

### Viticulture

Vineyards are grown on the plains surround the town of Manzanares in La Mancha on a number of varying soil types. These range from deep clay loams with good drainage through to some very stony soils with a breakdown of granites, giving quite different flavour profiles. These vary in flavour from gooseberry and tropical pineapple in the Sauvignon Blanc to the more subtle pear and white nectarine in the Airén. The vineyards are a mixture of low trellised vines on wires and a number of vineyards that are traditional bush vines with lower yields and more flavour concentration.

### Technical Details

#### Varieties:

Airén 70%

Sauvignon Blanc 20%

Macabeo 10%

ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

No oak treatment

### Winemaking

The grapes are harvested and bought to the winery were they are graded for quality and flavour profile then gently de-stemmed and crushed to large refrigerated draining tanks. Only the free run juice is used and sent to cold settling tanks where it is cooled and settled to clarify the juice. There is no pressing of any of the grapes used to make these wines to reduce the phenolics and keep the wines soft and fresh. Fermentation takes place using specially selected yeast strains in stainless steel to retain the fruit characters of the grape keeping the wine fresh and zesty.

### Tasting Note

This modern, crisp white demonstrates bright citrus characteristics on the nose, while offering deliciously vibrant apple fruit flavours and a zesty twang courtesy of the Sauvignon Blanc on the palate. A long clean finish with hints of grapefruit.

### Food Matching

Sensational drunk on its own or with salads and seafood.