

Ossiam White



Technical Details

- > **Appellation:** D.O. Utiel-Requena
- > **Alcohol:** 12% vol
- > **Residual sugar:** 0.5 g/L
- > **Varieties:** Macabeo, Sauvignon Blanc
- > **Serving temperature:** 44 - 57° F
- > **Certified Organic and Vegan**

Winemaking

- > **Fermentation:** Each variety is harvested and vinified separately. The harvesting is done at night to avoid any oxidation of the juices. The free run juices from gentle pneumatic pressing are fermented at a temperature controlled temperature to bring out the wine's optimal aromatic expression. The fining, stabilization and filtering is carried out before bottling.

Tasting Notes

- > **Appearance:** Pale yellow with bright, clean, green glints.
- > **Nose:** Aromas of white flowers, tropical fruit, apricot peel and fennel come through.
- > **Palate:** Fresh on the palate; savoury with excellent acidity, very balanced with a long, perfumed finish.

Pairing

- > Pair well with elaborated dishes, such as rice dishes, baked fish, semi-mature cheeses, sushi and sashimi.