



BODEGAS FORCADA

*Vinos Alta Montaña*

## - LA FORCADA -

### LA FORCADA Sauvignon Blanc Vendimia Seleccionada

**TYPE OF WINE** D.O.Ca. Rioja. White Wine.

**ANALYTICAL PROFILE** Under conversion to organic, it only contains sulphites.

**VARIETIES** Sauvignon Blanc 100%.

**VINEYARD** Selected vineyards at an altitude of 700 meters, nested within the Biosphere Reserve.

**ELABORATION** Night harvest. Destemmed grapes. Pre-fermentative maceration in stainless steel tank at 5°C. Pneumatic pressing. Fermentation at 10°C for 20 days.

**AGEING** 4 months in new American and French (10%) oak barrels.

**ABV** 13,0%

#### TASTING NOTES

Bright yellow with greenish hues. Clean and brilliant.

Very intense and expressive. Fresh, fruity aromas reminiscent of exotic fruits beautifully integrated with complex toasted notes from oak aging and subtle hints of coffee. Remarkably layered and aromatic.

Fresh and vibrant on the palate, with a pronounced fruity character. Well-balanced, with a silky texture and lingering, pleasant finish. The integration of subtle oak-derived notes adds elegance and complexity.

