



# MUCHO MÁS

## White



A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.

### Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

- VARIETY: Verdejo, Sauvignon blanc and Chardonnay
- STYLE: Still wine
- ALCOHOL GRADUATION: 12.5%
- SERVING TEMPERATURE: Best served between 6 and 8°C

### Tasting Notes

Bright and straw coloured with greenish tints. Complex and subtle on the nose, there are peach and apricot aromas with hints of citrus and smokiness. Rich and mouth-filling in style, with moreish tropical fruit flavours, nuanced vanilla and nicely balanced acidity.

### Food Pairing

Ideal as an aperitif but also goes well with pasta, paella and all sorts of tapas, especially grilled fish, smoked hams and cheeses.

### Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15°C. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

### Awards

GOLD

2021 Bacchus: Mucho Más Blanco

2021 Berliner Wein Trophy: Mucho Más Blanco

2021 Sakura Wine Awards: Mucho Mas Blanco

2020 AWC Vienna: Mucho Más Blanco

SILVER

2019 Mundus Vini: Mucho Más Blanco