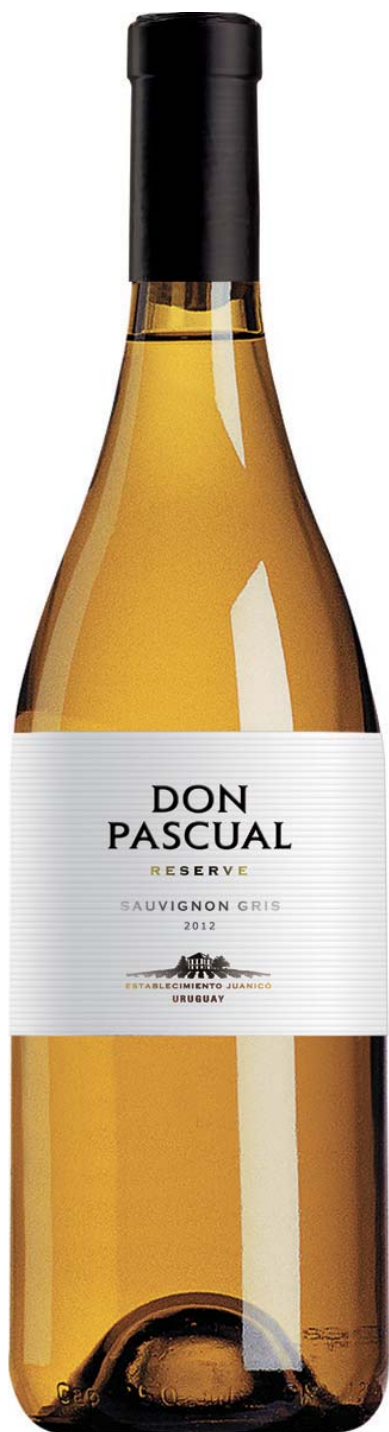


DON PASCUAL



SAUVIGNON GRIS

The grapes are picked when they are very ripe and the skins have achieved a golden grey colour. Fermentation is in stainless steel vats and no oak barrels are used.

The wine is an intense amber colour with gold highlights. There is fruit on the nose, pears and guava, with a final hint of mineral. In the mouth it is full, rich and dense with tropical fruit flavours and a long finish.

The perfect partner for all types of shellfish and fish dishes with well flavoured sauces. It also goes well with caviar.

Serving Temperature, 6 to 8 °C. (43 to 46 °F.)

DON
PASCUAL

RESERVE

SAUVIGNON GRIS
2012

