
DON PASCUAL BIVARIETALES

The Don Pascual bi-varietal line speaks of synergy: the aromatic synergy and flavors that result from the union between two varieties of grape, each bringing its strengths to the blend to achieve very pleasant wines that are easy to drink and enjoy.

BRUT BLANC DE BLANCS

Brut Blanc de Blancs is the opportune coupling of Sauvignon Blanc, lively, intense with notes of tropical fruits, citrus and elegant aromas of green asparagus and a subtle hint of Sauvignon Gris joining in along the way, resulting in a long finish. A very fresh, vibrant and flavorful wine.

Composition and Winemaking

A blend of 95% Sauvignon Blanc and 5% Sauvignon Gris. After the early morning manual harvest, the juice is extracted in a pneumatic press protected from exposure to oxygen. Alcoholic fermentation with selected yeasts takes place in a stainless steel tank between 14 and 16°C (57 - 60°F) to keep the aromatic potential at its optimum. Lastly, after 10 to 12 days of fermentation, the wine ages "sur lies" (on its lees) for 2 months to become rounder and smoother

Tasting Notes

A very bright pale-yellow color with green hues. On the nose, the exuberant notes of tropical fruits (passion fruit, pineapple) mingle with citrus (lime zest, grapefruit), both typical expressions of Sauvignon Blanc. Undertones of vegetal aromas such as green asparagus or boxwood can be noted. The attack is lively and frank on the palate, followed by the second half which is full of tension and energy, due to the presence of Sauvignon Gris, which also helps to prolong its finish.

Service and Consumption

Brut Blanc de Blancs should be consumed very chilled at a refrigerated temperature (6 - 8°C/42 - 46°F) and is ideal as an aperitif or with very fresh dishes such as black sea bass ceviche or beef tongue vinaigrette.

