

# — DON PASCUAL COASTAL WHITE

“Feel the Coast”

Aromatic, balanced and saline; oceanic. Coastal White is a blend from our best coastal vineyards, with an accentuated Albariño character.

## — Winemaking

Albariño and Chardonnay from Maldonado and a hint of Pinot Grigio from Canelones make up the first 2018 Coastal White. In 2019, an expressive Verdejo from our Canelones vineyards was incorporated into the blend.

Harvested in the early hours of the morning so as not to lose its aromatic potential to the heat. Only the highest quality first pressed juices are used. Fermented with selected yeasts in a stainless steel tank at low temperatures of 14 - 16°C (57 - 61°F).

After fermentation, it is aged on fine lees for 2 to 4 months in the same tanks, to provide more roundness and vitality.

## — Tasting Notes

Don Pascual Coastal White has a delicate pale yellow color with a greenish hue. The blend of varieties, influenced by the Atlantic Ocean and the expansive “Plata” Estuary, gives us an intense, vibrant, saline wine with citrus freshness, notes of white fruits and aromas of undergrowth.

A round, ample palate with a persistent finish owed to its freshness



## — Service and Consumption

The ideal serving temperature for Don Pascual Coastal White is 6 - 8°C (42 - 47°F), straight out of the refrigerator.