



INURRIETA

Inurrieta Intacta

Off-dry 2023

...emotions to enjoy...



Grape variety: Sauvignon Blanc

Vinification: Controlled fermentation at low temperature, between 14 and 16° C, until the desired sugar level is reached, then we cool it down below 0° C to stop the fermentation.

Tasting notes: Greenish yellow, bright colour. Very aromatic, tropical fruit, such as pineapple, passion fruit and grapefruit, with a vegetal background of boxwood and freshly cut grass. A typical Sauvignon Blanc profile.

A touch of sweetness, offset by adequate acidity and a subtle natural carbon dioxide, make Intacta a balanced and not cloying wine.

It is a refreshing and fun wine, suitable for all audiences and for any occasion.

Alcohol percentage: 11%
Serving temperature: 6-8°C



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