



B O D E G A S
CELAYA
EST. 1927

Bayanegra Sauvignon Blanc

Type: WHITE DRY VINTAGE

Grape Varietal: Sauvignon Blanc 100%

Production area: South East Spain

% by Vol.: 12 Size: 750 ml.

Tasting note: Pale straw color with green hues. Elegant and succulent aromas. Citrus and peaches notes with a attractive minerality. Elegant and fresh On the palate it very fresh and full-bodied with a long clean and crisp finish.

Winemaking: The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

Serving suggestions: Perfect to drink with tapas, salads and fishes

Serving temperature: Between 8 and 10°C (46° and 50°F)

Bottles per case: 12 (Europallet: 720/864 - American pallet: 900)

20' container: (11 euro pallets) 7.920/9.504

20' container by cases (lose loaded): 15.708

40' container loaded by europallets (24): 19.008

Stopper: Cork or Screw cap

Bottle: 750 ml (301 mm) or 1.500 ml

Cases: Available cases of 6, 12 or wooden case of 3 bottles

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