



ILLANA
BODEGAS Y VIÑEDOS



CASA DE ILLANA ALMA 2019

Grape varieties: 90% Sauvignon Blanc, 10% Airén

Alcohol: 12,5% by vol.

Aging: 3 months over their own fine lees in inox tanks.

Protected Denomination of Origin: Ribera del Júcar

Tasting note: Aging over its lees provides the highly aromatic characteristic of Sauvignon Blanc combined with the crisp, fresh taste of Airén. It is lemon yellow, clear, bright, smooth and quiet iridescence. On the nose, varietal characteristics combine perfectly giving a complex assembly and cheerful. The palate is lively, unctuous and persistent, balanced and frank. Perfumed and pleasant aftertaste.

Serving suggestions: This wine is a perfect accompaniment to summer salads, pastas and risottos, cheese, nuts, white fish, poultry and shellfish. Recommended serve at 6-8°C

Awards&Accolades:

- 90**** puntos Guía Peñín 2020
- 89 puntos James Suckling, ed. 2018.