

# FINCA HISPANA

Wines made with passion,  
For people who are passionate about wine.

## Finca Hispana White Wine, NV VT Extremadura

**Type of Wine:** White Wine

**Appellation of Origin:** VT Extremadura

**Winery:** Caves San Jose, Villafranca de los Barros

**Varietal:** 100% Pardina. Vines are between 30-50 years old.

**Terrain:** Rich, fertile soils (high nutrients) with good water retention. High temperatures and extremely low rainfall (less than 10 inches per year).

**Harvest:** Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

**Ageing:** Stainless steel.

**Bottling:** Bottled on the property.

**Serving Temperature:** It should be kept refrigerated, and served chilled between 41° and 55° F.

**Alcohol Content:** 11.5%

### About the producer:

*Manuel Sánchez Franganillo*, is a bachelor who has devoted his entire life to producing wine in the harsh, unforgiving climate of Extremadura.

### Tasting Notes:

**Color:** Pale straw, with touches of gold.

**Nose:** Plenty of fruit, aromatic but not overwhelming.

**Palate:** A perfect balance of fruit and acidity. Enjoy this wine with light foods such as poultry, fish, salads or cheese dishes. This is a most enjoyable and versatile wine that will last for many days after opening.

**Format:** 3 liter Bag-in-Box (case of 4)

