GRAN MIRADOR
WHITE BLEND
VARIETAL WINE

Vintage
2025

Grape Variety
50% Sauvignon Blanc,
50% Verdejo

Region
Mediterranean area, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Winemaking
Night-harvested to preserve its aromatic freshness, each variety is gently pressed and fermented separately in temperature-controlled stainless steel tanks. The wine is then aged on fine lees for 8 weeks with periodic bâtonnage to add volume and a silky texture. Finally, a perfect 50/50 blend of Sauvignon Blanc and Verdejo is crafted and bottled young to retain its vibrant freshness.



Tasting Note
Colour: Pale yellow with bright greenish hues.
Aroma: Intense aromas of fresh citrus and tropical fruits, together with fine herbal notes and a subtle creamy touch.
Taste: Fresh and vibrant, with a silky texture and a long, clean, mineral finish.

Serving Suggestions
Gran Mirador White Blend is ideal to accompany seafood, baked fish, rice dishes and soft cheeses. Serve between 8-10°C.

LOGISTICAL INFORMATION

Stopper: Cork
Packaging: 6 bottles per case
Euro-pallet: 84 cases / 504 bottles
Rows: 4
Weight: 786 kg

ALC. **12% VOL.**

750 ML

Gran MIRADOR
LUXURIOUS VELVET TOUCH