

FRONTERA  
WINES

# SAUVIGNON BLANC PEDRO JIMENEZ

VARIETY: Pedro Jimenez 15%, Sauvignon Blanc 85%.

SOIL: Alluvial and colluvial with good drainage and low fertility.

Alcohol: 11,9% vol | Residual sugar: 6,11 g/L

Total acidity: 6,6 g/L | PH: 2,99

## > TASTING NOTES <



Bright and clear,  
pale yellow-  
greenish.



Fresh, mineral and fruity,  
with tropical notes of pink  
grapefruit, passion fruit,  
white peaches, mango and  
ginger.



Fresh, with a  
balanced semi-  
dry palate.

## > IDEAL SERVE <



Ideal wine for fish & seafood, sushi & white  
cold meats.

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