

## Torralbenc Blanco

GRAPE: Sauvignon blanc, viognier, chardonnay y Parellada.

## WINE EXPERTS

This wine is crafted on the island of Menorca, blending four white grape varieties: Parellada, Sauvignon Blanc, Viognier, and Chardonnay. These grapes are sourced from Estate-owned vineyards, planted between 2003 and 2016, nestled within the enchanting surroundings of a rural Menorcan estate dating back to the late 19th and early 20th centuries. Among their initial offerings, this white wine stands out alongside Torralbenc Red and Torralbenc Rosé, forming a trilogy that represents the essence of the project led by Cesar Palomino, our winemaker and technical director. The vinification process is carried out separatel for each varietaly, and the blending takes place shortly before bottling. It is fermented in stainless steel tanks and then kept in the tanks for several months in contact with the lees.

Tradewinds

## WINEMAKER'S TASTING NOTES

Balanced and refreshing white wine, with a generous body and smooth, seamless texture. It features clean aromas of medium-high intensity, with aromas of camomile, jasmine, grape, lemon peel, fennel, wet stone and toast.



More info



torralbeno

