

Alzania 'Camino del Soto'

(DO Navarra)

Sauvignon Blanc, Chardonnay



Camino del Soto is a blend of half Chardonnay and half Sauvignon Blanc. The expression is focused and terroir driven as it is a true marriage of the grapes from the beginning. A hand-harvest of these vines happen on the same day and the grapes are fermented together naturally in stainless steel. A cold fermentation makes for an incredibly aromatic blend, and it is coupled with a two-month rest on the fine lees to add depth and body to the finished wine. Yellow plum, honey, and dried flowers, all lead up to a fleshy mouth feel of delicious sweet fruit and melon.

Bon Vivant

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