

**NAME OF THE WINE**

Señorío de Hueda Reserva

ALCOHOLIC STRENGTH

13,5% VOL

GRAPE VARIETY

100% SAUVIGNON BLANCO

VOLUME

750 ML.

SERVING TEMPERATURE

16-18°

MATURING AND AGEING

3 years between cask and bottle with a minimum of 18 months in the cask.

CATA

Brick-red colour, denoting its age. Crystal clear with dense legs. Ripe fruit perfectly integrated with the vanilla and toasted aromas of the cask. Rounded, velvety tannins with a long finish on the palate revealing lots of extract.



Bodegas Fuenmayor

SEÑORÍO DE HUEDA

Over the course of the organoleptic analysis carried out during a tasting, a complex set of skills is required that anyone, professional or amateur, can develop with time and practice.

All that is required is a degree of intuition, the ability to listen to your own sensations and to analyse these using the instruments required for wine tasting techniques, on the basis of the fascinating archive of colours, aromas and flavours acquired from previous experience.

SEÑORÍO DE HUEDA'S FAMILY

