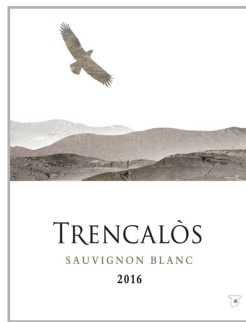


## Trencalos Sauvignon Blanc 2016

Vino de la Tierra de Castilla  
Grapes: 100% Sauvignon Blanc

This crisp white offers aromas of peach, apricot, grapefruit and an herbal/grassy hint.

Medium bodied with a long, dry finish.  
Food Pairing: seafood, fresh salads, rice dishes or as an aperitif.



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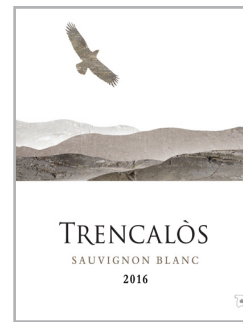
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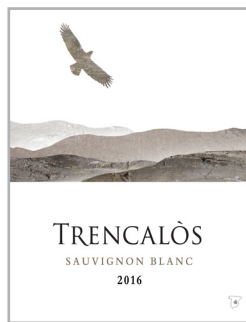
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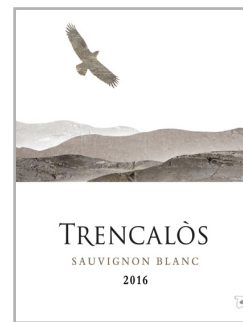
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