

Virginia, USA

Linden

AVENIUS SAUVIGNON BLANC



Old vines reflect a nuanced, complex terroir driven wine. Aromas are of wet rocks and oyster shells. The palate is broad with mid-palate weight. The finish is framed by precise mineral acidity. This wine pairs nicely with scallops or a richer fish such as monkfish. Grain or bean-based salads are good summertime pairings.

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