As de Copas
Verdejo/Sauvignon Blanc Blend, 2014

ABOUT THE WINE
Native Spanish varieties like Verdejo are in Patricia Girón's blood. Born and raised on the windswept plateau of Castilla–La Mancha in south-central Spain, Girón learned viticulture and winemaking from her grandmother and mother. “Wine should be something that surprises you with each sip and encourages you to take another drink,” she says. We think this wine—a blend of herbaceous, aromatic Verdejo and Sauvignon Blanc—does exactly that.

DID YOU KNOW?
Vino de la Tierra (VT, or VdlT) is a Spanish classification indicating that the wine comes from a particular region. There are more than 40 Vinos de la Tierra in Spain.

ABOUT THE REGION
In Castilla–La Mancha, the long hours of sunshine, summer droughts and dry soil often limit grape yields. These lower yields concentrate flavors, which, when the grapes are vinted, produce smaller quantities of high-quality wine. Despite these challenging conditions, Castilla–La Mancha has more land planted with grapes than all of Australia.

AT A GLANCE

Variety: Verdejo & Sauvignon Blanc
Vintage: 2014
Vineyard: Various

Oak: Stainless steel (no oak)
Alcohol: 12.6%
Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/25
**TASTING NOTES**

As de Copas Verdejo/Sauvignon Blanc Blend is the classic style of Spanish white wine: light and refreshing, with greater emphasis on elegance than power.

1) **Look at the Color**

| Pale straw yellow with green edges |

2) **Swirl & Smell**

- Lemon
- White pepper
- Pea tendril
- Pineapple

3) **Taste & Savor**

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<thead>
<tr>
<th>Tannins</th>
<th>Low</th>
<th>High</th>
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<td>Drying element</td>
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| Sweetness | Low | High |
| Amount of sugar |

| Body | Low | High |
| Viscosity or weight |

| Acidity | Low | High |
| Tingling crispness |

**TASTING TIP**

A wine described as herbaceous has flavors and aromas of plants such as pea tendril, tomato leaf or green pepper.

4) **Pair and enjoy!**

**Match this wine’s symbol to a Blue Apron Meal**

Light, fresh whites elevate the flavors of a dish’s fresh ingredients and help them shine, almost like a chorus providing the background harmony. That’s why these wines—such as Pinot Grigio, Grüner Veltliner and unoaked Chardonnays—are sublime with simple broiled sardines.

**More classic pairings:**

- Spring salads
- Linguine with clams
- Pesto