



DON PASCUAL COASTAL WHITE

Aromatic, well balanced, saline, oceanic. Coastal White is a blend of Albariño, Chardonnay and Pinot Grigio from our best coastal vineyards.

— Winemaking

Albariño and Chardonnay from Maldonado with a touch of Pinot grigio from Canelones are the grapes that make up our Coastal White. It is harvested in the early hours of the morning so we do not lose aromatic potential from heat. Only the first juice is used after pressing which has the better quality.

It is fermented with selected yeasts in stainless steel tanks with low temperatures of 57-60° F. After fermentation, it rests on fine lees for 2 to 4 months in the same tanks, providing more roundness and freshness.

Tasting notes

Don Pascual Coastal White is characterised by a very pale and delicate gold color with greenish notes. The Atlantic ocean influence on the blend of three emblematic varieties results in a very intense and vibrant wine revealing fresh citric notes followed by white fruit and garrigue aromas.

The intensity in the mid palate is round and wide and the finish is long and persistent, thanks to the lively freshness.

Serving and pairing

Don Pascual Coastal White ideal serve temperature is 42-46 F (6 - 8°C) straight out the refrigerator or the ice bucket. The wine is a perfect pairing with seafood, cheeses, white meat and grilled vegetables.