El Blanco de Lela del Mar

Bodegas Bastida

A bright, refreshing Spanish white with ripe tropical fruit. Easy to enjoy, with seafood, salads or a sunny aperitif.

Country	Spain
Region	Murcia
Grapes	Airén, Sauvignon Blanc, Macabeo
Vintage	NV
Alcohol	12% ABV
Bottle size	750 ml
Style	White, fresh and fruity
Suitability	Vegan and vegetarian



Tasting note

Generous tropical fruit gives this white its bright, ripe character, balanced by a fresh, lively palate. With plenty of fruit and no oak influence, it is an approachable, refreshing choice for a relaxed lunch or a glass before dinner.

The producer

Produced by Bodegas Alceño, part of Familia Bastida, this wine comes from Murcia in south-east Spain. Alceño has made wine in Jumilla since 1870. Today, modern winemaking sits alongside the bodega's long regional history, with grapes grown on calcareous soils at 600–800 metres above sea level.

Winemaking

A field blend of Airén, Sauvignon Blanc and Macabeo undergoes around six hours of cold maceration at 10°C. The juice is clarified by settling before fermentation at 18°C. There is no oak ageing, keeping the focus on fresh, ripe fruit and an easy, accessible style.

Food pairing

Grilled fish, prawns, shellfish and light summer salads. Serve chilled with lunch or as an aperitif.