

## BEST WHITE WINES UP TO \$ 40



Tasting good wine has been part of people's lives since ancient times, and Jesus Christ and the apostles sat at the table to always celebrate with the presence of good wine.

Tasting wine has always been synonymous with relaxation, a good time and something pleasurable. So, let's treat the best white wines up to \$ 40 and how to harmonize and match good dishes.

In addition, the Wine Searcher (<https://www.wine-searcher.com/>), which is the largest wine database on the Internet to gather the best value for money and offer a list of various wines, was presented a list choices from slightly more expensive and good white wines to cheaper and good whites wines, as well as gift white wine options for that special evening or occasion.

### **1. E. Guigal Côtes-du-Rhône Blanc 2011- France**

Guigal is one of the biggest names in Rhône and producing with excellence in the most diverse denominations of origin. White wine is not lacking and is vibrant and unctuous.

E. Guigal Côtes-du-Rhône Blanc 2011 white wine is fresh, fruity, with good acidity and a long finish and an ideal white wine with aperitif, with seafood and cheeses such as comté, gruyère and cantal.



White wine has a fresh and fruity aroma highlighting aromas of apricot and melon, almonds and a floral aroma.

Grapes after harvesting 30% come in contact with peels while the other 70% goes straight to press and the wort is cooled to 12° C and is naturally clarified.

Fermentation is done in stainless steel tanks at a controlled temperature of 18° C with selected yeasts and maturation is done in baintoned tanks for 6 months.

On the other hand, there is natural clarification and delicate filtering before bottling and rests in bottle for another 3 months to be released to the market.

## **2. FP Branco Bical Arinto 2010 - Portugal**



White wine made from Bical and Arinto grapes, with 20% fermentation of the must in used French oak barrels.

It has a citrus yellow color of greenish reflections and aromas of ripe white and tropical fruits surrounded by floral, mineral and herbaceous notes.

On the palate, it is fruity, structured, balanced, has vibrant acidity and a juicy and persistent finish, with a pleasant saline flavor.

White wine surprises with its depth and complexity, without compromising its lightness and freshness. White wine has an alcohol content of 12.5% and is ideal to accompany fish and seafood dishes, crab, soft shell crab and steamed lobster.

## **3. Senhor Alvarinho 2010 - Portugal**

A green white wine of great personality that was the highlight among other wines in 2013. Green wine has excellent acidity and a subtle and tasty fruity.

The green white wine has floral aroma, very elegant in retro taste and finishes the set with splendor. The green wine has a light-yellow color with good brightness and has intriguing aromas that mix citrus and mineral fruity.



Senhoria Alvarinho 2010 is a green white wine of great personality, very clear in the mouth, has excellent acidity and a subtle and tasty fruity.

The green white wine in the long retro taste exhibits a very interesting floral aroma that finishes the set with elegance.

#### **4. Lagarde Viognier 2012 - Argentina**



One of the most traditional wineries in Argentina, Lagarde was founded in 1897 and produces white wine exclusively from Viognier grapes from over 19-year-old vineyards.

The white wine has a citrus-yellow color of greenish reflections and aromas of ripe white and tropical fruits, as well as typical floral, mineral and herbaceous aromas.

White wine on the palate confirms the fruits of the nose and is structured, balanced, has a good mouth volume, refreshing acidity and a persistent and pleasant finish and asking for another sip.

White wine to be tasted with grilled white fish or seafood in general.

#### **5. Château de Fayolle Blanc 2016 - France**



White wine made in Bergerac a neighboring Denomination of Origin of Bordeaux, with limited production and brings the two most cultivated white grapes in the region to Sauvignon Blanc and Sémillon.

The 2016 vintage has won 87 points Gilbert & Gaillard one of France's leading wine guides. White wine has an alcohol content of 13% and harmonizes with Sicilian lemon risotto, salmon carpaccio, codfish balls, breaded shrimp, stuffed tomatoes and salad with chicken chips.

## 6. Medalla Real Gran Reserva Sauvignon Blanc 2012 - Chile



White wine made with Sauvignon Blanc grapes and without passing through wood. The white wine has a citrus yellow color, almost transparent and predominant aromas of citrus fruits.

White wine in the mouth has vibrant acidity, light body and long persistence and the flavors start with citrus fruits that resemble lemon and end with well-balanced and elegant mineral flavors. White wine is great as an aperitif, blends well with seafood and goat cheese.

## 7. Montecoro Vermentino Di Gallura Superiore 2010 - Italy



White wine made exclusively from Vermentino grapes, without passing through wood. The white wine has a citrus-yellow color of greenish reflections and aromas of citrus and white fruits, floral, mineral and herbaceous aromas.

White wine in the mouth is fruity, balanced, unctuous, full, has great acidity and a persistent and fresh, elegant and deep finish and is a good example of the grape's ability to produce great wines.

Seafood and fresh goat cheese are suggestions to accompany white wine in addition to salads in general.

## 8. Hugel Alsace Riesling 2010 - France



White wine made exclusively from Riesling grapes from the outskirts of the Riquewihr region of France and without passing through wood.

The white wine has a beautiful citrus-yellow color with greenish reflections and typical aromas of ripe white fruits, mineral, floral and honey notes.

White wine in the mouth is fruity, fresh, balanced, has great acidity and a persistent and pleasant finish. A round white wine, frank and without edges and very tasty and ideal to accompany sweet and sour pork loin.

## 9. Portal da Calçada Green Wine Cuvée Prestige Brut - Portugal



Sparkling white wine made from the aromatic and fresh Arinto and Loureiro grapes from the Charmat Method with second fermentation in stainless steel tanks.

Portal da Calçada White Wine Cuvée Prestige Brut Green Wine is fruity and pleasant, made from vines set in granite soils and reveals aromas of fresh white fruits such as apples and pears, citrus aromas such as lemon and grapefruit as well as pleasant floral aromas.

The sparkling white wine harmonizes with light starters such as salmon, canapés, salmon tartar, carpaccio, fish, sautéed butter and herbs and soft cheese.

## 10. D.O.C. Artifact Green Wine 2017 - Portugal



Green white wine is to be tasted alone or harmonized, has a youthful and easy-to-drink style and is made in the famous Vinho Verde Denomination of Origin located in northwest Portugal.

The region was made official in 1908 and is the largest demarcated region of the country and one of the largest in all of Europe. Green white wine has light and good acidity, is citrus and subtly gaseous.

Green white wine harmonizes with sushi and sashimi, chicken stroganoff, cooper sardines, chicken heart of palm pie, goat cheese bruschetta with onion and penne Alfredo and has an alcohol content of 11.50%.

## 11. Quinta da Lixa - Portugal



Quinta da Lixa white wine is produced with some of the noblest grape varieties of the Green Wine Region and is produced and vinified on the property that gives its name to white wine.

The white wine has a bright and citrine color and its aroma has a fruity character, with some nuances of tropical fruits and a floral character.

White wine in the mouth confirms all expectations created by the intensity of the very balanced aroma and is dry, complex and persistent.

White wine blends well with aperitifs, seafood starters such as fresh oysters, salads in general, grilled fish and light cheeses.