

*Excellens Sauvignon Blanc*

A WHITE WINE TO ENJOY AS YOU LIKE

2024

D.O.  
RUEDA

## GRAPE VARIETIES

Sauvignon Blanc.

## PREVAILING CLIMATE

Continental with extremely harsh winters and summers.

## SOILS

High quality of our vineyards planted on poor, gravelly, sandy soils and some brown soils.

## VINEYARDS &amp; YIELDS

In our own vineyards in Serrada (102 hectares) and La Seca (23 hectares) we have a small percentage of land planted with Sauvignon Blanc, whose discreet yields have allowed us to produce a delicate and elegant wine of great class.

## HARVESTING

The grapes are harvested at night at cool temperatures in order to preserve and maximize the wine-making qualities of the grapes.

## WINEMAKER

Carmen Blanco Martín.

## VINIFICATION

The grapes, harvested at night in an impeccable state of health, have been subjected to a cooling process before proceeding to a selection of musts by gentle pressing. Fermentation with its fine lees is carried out at controlled temperatures of between 15 and 17°. The wine is then kept on its fine lees until stabilization and final bottling.

## TOTAL TIME IN BARREL

No barrel ageing.

## AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

*Tasting notes*

This unique, limited production white wine has a striking and very suggestive style.

An intense bouquet of mineral and grassy hints with a background of exotic fruits imparting depth.

Well structured, balanced palate offering a powerful expressiveness. Highly rich and flavorful undertones enhance this wine's full volume during tasting.

Served at: 6-8° C.

Alcohol content: 14% Vol.

Wine suitable for  
vegans