

Excellens Sauvignon Blanc

A WHITE WINE TO ENJOY AS YOU LIKE

2025

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 & 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

A distinctive white wine produced in limited quantities, notable for its appealing and expressive character.

On the nose, it is intense, with mineral and herbaceous notes complemented by subtle hints of tropical fruit that add complexity and aromatic depth.

On the palate, it shows a well-defined structure and good balance, with a clear and expressive character. Rich and flavorful nuances enhance its volume and give the wine a full, satisfying mouthfeel.

Served at: 6-8° C.

Alcohol content: 13% Vol.

Wine suitable for
vegansSUSTAINABLE
WINERIES
for Climate Protection

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