

# EXCELLENS SAUVIGNON BLANC

## GRAPE VARIETIES

Sauvignon Blanc.



2023

D.O. Rueda



## WINEMAKER

Carmen Blanco Martín.

## PREVAILING CLIMATE

Continental with extremely harsh winters and summers.

## HARVESTING

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

## 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.



## SOILS

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

## 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.

## MARKET RELEASE

January 2024.

## 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

