

SAUVIGNON BLANC

GRAPE VARIETIES

Sauvignon Blanc.



2023

D.O. Rueda



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.

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.

PREVAILING CLIMATE

Continental with extremely harsh winters and summers.



HARVESTING

The grapes are harvested during the night, with cool temperatures in order to preserve and maximize their wine-making qualities. Being around the winery allows the grapes to be transported in a matter of minutes once they have been harvested.

SOILS

The vineyards, located mostly around the winery, are planted on poor, gravelly soils with some sandy veins.

TOTAL TIME IN BARREL

No barrel ageing.

MARKET LAUNCH

About to be released.

TASTING NOTES



With its unique personality, this wine depicts the characteristics of the grape variety. On the nose, a delicious background of ripe fruit with almond, mineral and luscious notes. Well-structured palate, elegant and harmonious. A very fresh and enjoyable wine with pleasant acidity on the finish.

Serve at: 6° -8° C.

Alcohol content: 14 % vol.

Wine suitable for vegans.

