



FENOMENAL

Year of foundation: 2011

Winemaker: Javier Lorenzo López

Denomination of Origin: D.O. Rueda

Area: Pozaldez (Valladolid)

Other wines elaborated: El Perro Verde and Fenomenal



FENOMENAL SAUVIGNON BLANC

Vintage: 2023

Type of wine: dry white

Grape variety: 100% Sauvignon Blanc ecologic.

Grape provenance: vineyards of Rueda.

Altitude: 720 m

Type of soil: soils with a sandy texture, with a high proportion of limestone and pebbles.

Plantation density: from 1,600 to 2,500 vines per hectare

Harvest date: from August 22 to 24.

Winemaking: the grapes were destemmed, crushed and macerated for 6 hours before being pressed the same day they were received, at night, taking advantage of the low temperatures. The must was settled for 24 hours and fermented in stainless steel tanks at a controlled temperature.

Bottling date: may 2023.

Alcohol: 13% Abv.

Tasting notes: It has a delicate, very bright and limpid yellow color with green reflections. The nose is flooded with a wide range of aromas of exotic fruit and citrus such as lime and lemon, and hints of fleshy fruit such as peach, all accompanied by delicate white flowers and hints of fresh grass, fennel, boxwood, green asparagus and menthol. On the palate, it is voluminous, with a silky texture that covers the entire palate. In the end it leaves delicious, refreshing and persistent memories of lemon and apricot peel.

Food pairing: perfect to pair with appetizers, baked fish, salads and soft cow or sheep cheeses.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay
