



**Recommended glass:** Riedel Vinum Viognier/Chardonnay



## FENOMENAL SAUVIGNON BLANC

**Vintage:** 2024

**Type of wine:** dry white

**Grape variety:** Organic Sauvignon Blanc

**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

**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.

**Alcohol:** 13,5% 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

---

---

---

---

---

---

---

---

---

---