





FENOMENAL SAUVIGNON BLANC

Vintage: 2024

Type of wine: dry white

Grape variety: Organic Sauvignon Blanc

Grape provenance: own 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 12th to 14th September

Winemaking: Destemmed grapes, gentle pressing, and static settling of the must at 10°C for 24 hours. Subsequent racking and seeding with selected yeasts. Fermentation takes place in 10 to 400 hl stainless steel tanks at a controlled temperature of 15-17°C.

Alcohol: 13,5% Abv.

Bottled date: March 2024

Tasting notes: It has a beautiful lemon-yellow colour with greenish hues. The nose is intense, with hints of ripe fruits like peach and apricot, along with touches of mango, pineapple, and passion fruit, accompanied by notes of fresh grass, white flowers, and citrus notes. The palate is silky and balanced, with a pleasant finish reminiscent of nectarines and the exotic fruit we found on the nose.

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
