



Sauvignon Blanc

D.O. RUEDA

Harvest and Winemaking

The making of this white Sauvignon Blanc, begins with picking the grapes and bringing them to the winery, if possible, during the night or in the early hours of the morning, to try to prevent any possible oxidation which might decrease their aromatic potential.

The grapes are first destalked and transferred to the macerators where the on-skin crio-maceration is done over a period of between 5 and 8 hours. The grapes are then pressed, separating the free run juice from the press juice, which is not suitable for top quality wines.

The alcoholic fermentation is done at between 12 and 15 °C. and lasts for around 15 days. Once it has finished, the wine is racked bright and held on its fine lees for a minimum of two months to allow it to round up and develop, softening out the characteristic bitter notes of the Verdejo.

This style of wine does not undergo a malolactic fermentation, in order to preserve the freshness and the medium acidity levels of the wine. Finally it is clarified, cold, tartrate stabilised, amicrobically filtered and bottled.



Tasting Note

Straw yellow in colour, with pale flashes of gold.

The nose is complex and subtle, with firm vegetal aromas of hay and box-wood leaf, along with a background of well defined exotic fruits like lychee, apricot and passion fruit.

On the palate, it is intense, rounded and full of flavour, with medium acidity; firm and full, with good length, fresh and expressive, and a fine deep finish.

Coupage:
100% Sauvignon Blanc

Analysis:
Alcohol: 13,7% vol
Total acidity: 4,3g/l
pH: 3,43
Residual sugar: <2g/l

