

EXCELLENS SAUVIGNON BLANC

2018

D.O. RUEDA

Sauvignon blanc



VINEYARDS & YIELDS

Our own vineyards in Serrada (102ha) and La Seca (23ha) include 16ha of Sauvignon Blanc, with discreet yields, allowing us to make a delicate and elegant wine of superb class.

SOIL

The quality of our vineyards is first-rate: these are planted on poor, gravelly, sandy soils and some brownish-grey, limestone soils.

PREDOMINANT CLIMATE

Continental with marked seasons.

HARVESTING

The grapes are collected during the night when temperatures are cooler so as to keep intact and strengthen their attributes.

VINIFICATION

Following collection during the night in perfect condition, the grapes are chilled before the must is selected using a gentle pressing process. Fermentation takes place on the finest lees at controlled temperatures of 15-17°C. Afterwards, the wine is kept on its finest lees until just before stabilisation and bottling.

TASTING NOTES

A unique white wine of limited production with allure. Intense bouquet with notes of minerals, herbs and tropical fruit in the background that confers good depth. Structured and balanced in the mouth with superb character where rich and delicious undertones highlight its fullness.

Serve at 6-8°C.

ABV: 13,5%.

RELEASE DATE

January 2019

GRAPE VARIETY
100% Sauvignon Blanc

WINEMAKERS
Carmen Blanco