

SAUVIGNON BLANC -

RUEDA denominación de origen

GRAPE VARIETY

Sauvignon Blanc

A.B.V.	13.5% Vol.
Total Acidity	5.7 g/l Tartaric ac.
рН	3.2

DESCRIPTION

Our goal is to allow Sauvignon Blanc to show all its "character" in a continental climate zone with poor soil. To achieve this, the grapes are worked from the vine until the elaboration process, with this in mind. All the the work is aimed at enhancing the uniqueness of this variety, allowing to extol its characteristic primary aromas and its minerality.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Bright straw yellow, clean. Tropical aromas predominate on the nose along with citrus touches and fine mineral notes that give it personality. The palate is round, fresh and elegant.

Ideal to accompany seafood, all kinds of fish, fresh cheeses, pasta, rice and white meats.



SAUVIGNON BLANC

Valdecuevas

RUEDA



CHARACTERISTICS

After a period of cold maceration, extraction and clarification of the must, the slow fermentation takes place at a controlled temperature of between 13°C and 15°C, to protect the primary aromas so peculiar to this variety. Once fermentation is finished, the wine remains in contact with its fine lees, for a round mouthfeel and to improve its longevity.

CLIMATOLOGICAL FEATURES HARVEST 2023

The 2023 harvest in the Rueda region was marked by two distinct stages. Before the September rains, there was an irregular maturation of the grapes, necessitating detailed analysis of each plot and, at times, different areas within the same vineyard.

The initial musts, although they were low in alcohol content, stood out for their acidity and aromas. After the rainfall, the grapes' maturity became more balanced, resulting in musts with a more mature profile once the vine absorbed the excess water.

In Valdecuevas, the harvest was staggered, adapting to the varying conditions of each vineyard. Compared to the previous year, this harvest was smaller in quantity but stood out for producing aromatic wines with exceptional balance on the palate.

AWARDS

• DECANTER 2023 Valdecuevas Sauvignon Blanc 2022 | 90 points

• JAMES SUCKLING 2023

Valdecuevas Sauvignon Blanc 2022 | 90 poins

• MUNDIUS VINI 2023

Valdecuevas Sauvignon Blanc 2022 | GOLD

