Valdecuevas

SAUVIGNON BLANC

RUEDA
DENOMINACIÓN DE ORIGEN

GRAPE VARIETY	VERDEJO
A.B.V.	**13,5% Vol.**
Total Acidity	5.7 g/l Tartaric ac.
pH	**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 6ºC to 8ºC.

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.
Great for salads, specially citrus ones, ceviche and lobster.

CHARACTERISTICS

After a period of cold maceration, extraction and clarification of the must, the slow fermentation takes place at a controlled temperature of between 13ºC and 15ºC, 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.

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