

javier sanz
VITICULTOR

JAVIER SANZ SAUVIGNON BLANC

Viticulture

This french variety was brought to the Rueda region more than 40 years ago and due to its characteristics, both in the type of cluster and the vine, adapted exceptionally to our Rueda stony soils.

Climate

Continental weather is characterized by wide diurnal swings which make high daytime temperatures tumble down 20 degrees at night. Additionally, very cold winters together with rains in spring and autumn help retain their acidity.

Winemaking

Mechanical harvest allows for a quick transportation of the grapes to the cellar. Cold maceration for a few hours. Pressing the juice is then settled for one day. Once clear, fermentation takes place in stainless steel vats at a temperature below 15°C, using the grapes' indigenous yeast. The low temperature allows for a slow fermentation that helps preserving as many fruity aromas as possible. The wine is aged on its fine lees for two months before bottling.

Tasting notes

Pale yellow with a tinge of green. It clearly shows delicate and characteristic varietal aromas like lime, grass and white flowers. We also find stone fruit and notes of tropical fruit like pineapple and passion fruit. In the mouth, it shows an acidity that increases the freshness sensation and accentuates its citrus and tropical flavors. Medium-bodied and refreshing, with lingering floral and mineral flavours in the finish.

Serving recommendations

We recommend to serve it chilled (8°C). It will suit any type of raw and lightly cooked shellfish like oysters and prawns, fresh crab and grilled fish. It also matches cold soups such as gazpacho or vichysoise and goat's cheese salads.



Grape variety. Sauvignon Blanc.
Vineyard. Paraje del Camino Real
Estate, a 25+ year-old vineyard.
Analytics. 13% VOL
D.O. DO Rueda.
Cultivation method: Trellis vines.
Production 50.000 bottles.
Formats. 750 ml.