

Valdecuevas

SAUVIGNON BLANC





SAUVIGNON BLANC

DESCRIPTION

Our goal is to allow Sauvignon Blanc to showcase its full character in an area with a continental climate and poor soil. That's why everything we do, from our field work to our vinification processes in the winery, aims to allow the uniqueness of this variety to shine through, exalting its characteristic primary aromas and minerality.

TASTING NOTES AND MATCHING

Straw yellow, on the nose the tropical aromas with citric hints prevails, and a soft mineral notes that gives it a strong personality. On the palate it is round, fresh and elegant.

This is an ideal wine to accompany seafood, all kind of fish, fresh cheese, pasta, rice and white meat.

STORAGE AND SERVING

Store in a dry and cool place. Serve between 6° C and 8° C.

VINEYARDS

The vineyards on our “La Lobera” estate are planted in soil of alluvial origin, with the characteristic boulders and excellent structure, porosity and drainage, providing a suitable foundation and microclimate to grow this variety to its highest potential. Sauvignon Blanc is a variety that adapts perfectly to the climate and soil conditions of the D.O. Rueda, enabling us to produce wines of great aromatic intensity, good acid balance and minerality.


PROCESSING

After a period of cold maceration and the extraction and clarification of the must, slow fermentation takes place at a controlled temperature of between 13°C and 15°C to protect the primary aromas so unique to this variety. Once the fermentation is finished, the wine remains in contact with its fine lees with the goal of making it fuller-bodied and more persistent in the mouth.

ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
13 % Vol.	5,7 g/l tartaric ac.	0,2 g/l acetic ac.	3,2	< 90 mg/l	≤ 2,5 g/l

LOGISTIC DATA

Format	Units per case	Case (dimensions mm.) length / width / height	Cases EU pallet	Cases USA pallet
 glass 75 cl.	6	240 x 162 x 314	125 (750 bot.)	150 (900 bot.)



Gupo Valdecuevas Agro, S.L.U.

Ctra. Rueda - Nava del Rey, Km. 2. 47490 Rueda. Valladolid. Spain. Tel. + 34 983 034 356 - bodega@valdecuevas.es - www.valdecuevas.es