



FINCA VALDELAGUNDE

# PEDRO ESCUDERO

VARIETAL PURO

Monovarietal Sauvignon Blanc · Vintage 2025



## TASTING

*Intense citrus and flowers, fresh and vibrant.*

Medium-high intensity nose characterised by citrus, somewhat ripe white fruit and many herbaceous hints. Flavourful mouth with some volume, oily, with a natural acidity that gives it great freshness.

## VINEYARDS

Clayey-calcareous soils. We practice traditional, organic viticulture with absolutely no fertilizers or chemical treatments. Soil monitoring and fertilization according to the natural standard we have always applied. Espalier cultivation of vines with double guyot pruning by hand (without pre-pruning).

## WINE-MAKING

In this 100% Sauvignon Blanc, we created a blend of two different harvests at two different maturation stages to seek balances in a natural way. For both harvests, the free-run juice with deposits (grape pulp) is macerated in a cold chamber for four days prior to fermentation. Fermentation takes place in steel vats at a controlled temperature of 15 to 17°C. After fermentation, the wine is left standing in its natural state (turbid) on the lees for two to three months. Since it is delicate, the wine is bottled in a single lot.

ORIGIN La Seca, Valladolid · Pago Valdevacas	VARIETY 100% Sauvignon Blanc	SOIL Clayey-calcareous	VINTAGE 2025
HARVEST 30 Aug – 5 Sept. 2025	ALCOHOL 13% vol	ACIDITY 5.52 g/l	BOTTLE SIZE 75 cl

## VINTAGE 2025 · HIGHLIGHTS

*An unusually warm winter, followed by a wet spring with frequent storms. An intense summer of high temperatures, tempered by frequent cool nights.*

 SUITABLE FOR VEGANS

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