

Vineyards

Concept

One of the most international white grape varieties, cultivated on a plot chosen for the nuances it provides, with the sole idea of creating a Sauvignon Blanc in which the authenticity of the terroir is combined with the family's philosophy in this series of wines.

The Maker represents a specific place and the people who live and grow there.

Winemaking

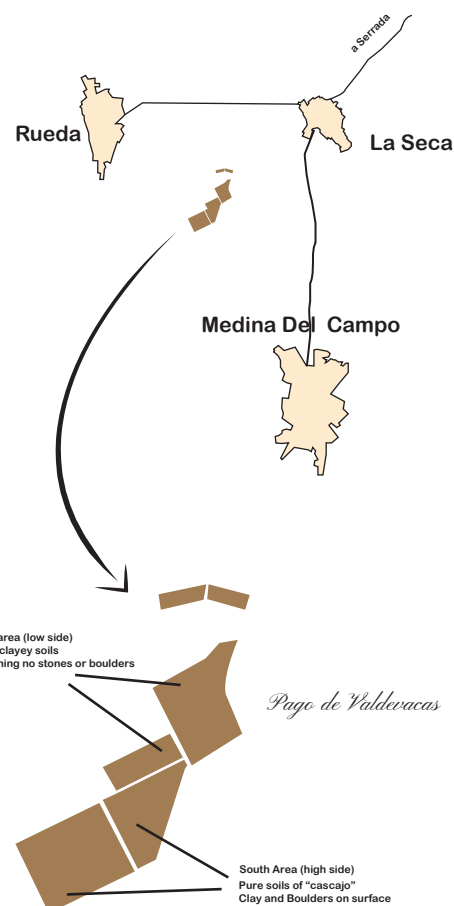
The grapes were harvested in late August in a single batch in which the first 'flower' (unpressed) musts were separated for fermentation. This was carried out with a starter consisting of selected native yeast. As with the Verdejo, fermentation is controlled at a low temperature, attempting to maintain it at its first stage as long as possible; it is there that the variety is strongly expressed through its primary characteristics. Aged a minimum of five months on its lees, it takes a short rest in bottles before reaching the market.

Tasting notes

Pale yellow with light, brilliant green highlights.

Elegant and refined on the nose with hints of white fruit that isn't too ripe and flowers paired with citrus. In the mouth, balanced, elegantly restrained fruity notes are combined with a range of citrus and light mineral notes that, along with the vibrant acidity, are bursting with freshness.

Medium-long finish with slight creaminess.



Area: Pago de Valdevacas
Plot- North area - 4,5 ha .700 m altitud.

Variety: 100% Sauvignon Blanc

Vine-growing: we carry out traditional viticulture that is completely chemical-free. As always these organic viticulture methods are used to naturally preserve the grapes.

Average vines production: 4.500 / 6000 kg/ha

Cultivated on trellises with double guyot

Plot location: 41° 22'11,97''N 4° 56' 30.99''W