



SAPIENTIA

SAUVIGNON BLANC ECOLOGICO 2018

RUEDA

DENOMINACION
DE ORIGEN

GRAPE VARIETY

100% Sauvignon Blanc

TYPE OF WINE

Young white wine

PRODUCTION AREA

Rueda Denomination of Origin (Castilla y León - Spain)

VINEYARD

The grapes we use to make Sapientia are selected from our Nava del Rey vineyards. These vineyards are cultivated using organic farming techniques and they are audited and certified by the Castilla y León Organic Agriculture Council.

The vineyards are planted in the typical terraces in soil containing rounded pebbles (gravelly soil) next to the River Duero. These rounded pebbles facilitate drainage, reducing the likelihood of fungal diseases. The soils are low in organic matter with a clayey limestone horizon in the subsoil. The climate of the area is continental with an Atlantic influence.

The treatments used on the vines are natural in origin. They include solutions made from herbs such as horsetail (*Equisetum arvense*), chamomile (*Matricaria chamomilla*), yarrow (*Achillea millefolium*) and valerian (*Valeriana officinalis*) among others. We also use other products based on plant extracts, buttermilk and other organic products.

Weeds are controlled using tillage techniques, thereby eliminating the need for herbicides.

The vineyard is exhaustively monitored during the growing season, using the minimum treatments possible.

This allows us to maintain and increase biodiversity in the vineyard and ensures that the grapes express their characteristics in a more genuine way.

ELABORATION:

The grape harvest in the 2018 took place at the beginning of September.

A short cold maceration was initially carried out followed by pressing. The fermentation took

place by making use of the natural yeasts on the grape skins. Thanks to the organic techniques used, these are high quality yeasts that express the unique characteristics of the sauvignon blanc grapes.

After fermentation the wine was aged on its fine lees and then clarified with bentonite to stabilise the wine's proteins.

Bottling took place in January 2019.

TASTING:

In appearance the wine is bright yellow with greenish reflections.

On the nose, it has a high aromatic intensity, predominating notes such as cut grass, citrus and aromatic herbs like mint, coriander and fresh basil.

On the palate, Sapientia Sauvignon Blanc has a great structure and volume. It is round and equilibrated.

In the retronasal phase the aromas perceived in the nose return and also other ones as the passion fruit.

PAIRING

It is a perfect wine to drink it alone or accompanied of fish dishes, seafood, pasta, rices or soups. It is a perfect accompaniment also for sushi.

PRESENTATION

Boxes of 12 bottles of 0.75 litres.

ANALYTICAL PARAMETERS

Alcohol content	13 % Vol
Total acidity	5,5 g/L (Tartaric acid)
pH	3,2 Ud. pH
Sugars	< 3 g/L