



Oro de Castilla Sauvignon Blanc

D.O. Rueda

Varieties

100% Sauvignon Blanc.

Type of wine

Young white wine aged on lees.

Analytical parameters

Alcohol: 13.4 %, Acidity: 6.2 g/l, Sugars: 1.8 g/l, Volatile acidity: 0.25 g/l, Free SO₂: 25 mg/l

Winemaking

Night harvest at temperatures below 15°C. Gentle pneumatic pressing with dry ice. Subsequent natural settling of the must at low temperature. Low-temperature fermentation with indigenous yeasts to reveal the varietal aromas of Sauvignon Blanc without external modification. Aging on the fermentation lees for at least 4 months to achieve greater volume and personality.

Aging on the fermentation lees for at least 4 months to achieve greater volume and personality.

Tasting notes

Color: Pale yellow with greenish and steely highlights

Nose: Aromas of tropical fruit (passion fruit), freshly cut grass, fig leaf, green pepper, citrus and mineral notes

Palate: Full-bodied with good persistence. Fresh, well-integrated acidity. Tropical aftertaste with mineral nuances. Fullness and freshness combined with length.