



SAPIENTIA

SAUVIGNON BLANC ECOLOGICO

RUEDA

DENOMINACION
DE ORIGEN

GRAPE VARIETY

100% Sauvignon Blanc

TYPE OF WINE

Young white wine

WINEMAKER NAME

Alberto Moro

PRODUCTION AREA

Rueda Denomination of Origin (Castilla y León - Spain)

VINEYARD

The grapes we use to make Sapiencia 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 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.

TASTING:

In the visual phase the wine is bright yellow with greenish reflections.

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

In the mouth, Sapiencia 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 new ones as the passion fruit.

PAIRING

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

PRESENTATION

Cases of 12 bottles of 0.75 liters

Cases of 6 bottles of 0.75 liters.

Cases of 6 bottles Magnum (1,5 liters)

CERTIFICATIONS

Demeter, organic and vegan.

