BLANCO NIEVA SAUVIGNON 2014

D.O. RUEDA

100% made with Sauvignon Blanc French grapes perfectly adapted to the Segovia soil.

All of the grapes come from the trellised vineyards where they are harvested on a single night. 25% of the grapes undergo cold maceration, fermentation, maturing at 16°C during 20 days, and are then clarified and stabilised at -4°C and filtered.

Pale straw yellow color, clean and bright.
Good intensity aroma, clean and penetrating.
In this vintage it stands out foremost the floral notes (violet) in perfect balance with hints of tropical fruit.
The palate is fresh and pleasing, fast-paced, yet the aftertaste is uplifted, coming back the flowers leaving a long and pleasant memory.

The result is a very expressive, fresh and very fruity wine that has a pleasant and fresh ending.

Alcohol: 12,50% Vol.

Production
36.810 Rhine bottles.

Conservation
The bottle should be stored laid on its side, in a dark room without vibrations and at a stable temperature of between 15-20°C.

Pairing and Consumption
Recommended as an aperitif and for light meals; pairs perfectly with fish dishes, salads and shellfish.

To be served at a temperature of between 8-10°C.

If it is not cold we recommend placing it an ice-bucket with ice for better chilling.

Ideal for consumption during 2015 and up until the end of 2016.