



## RESERVA

## Sauvignon Blanc 2011

**Vineyards**

The fruit comes from the El Ensueño, Belén and El Principal vineyards in Casablanca. Their soils are clayey sand with low fertility and this, together with the cold coastal climate of the valley, makes it possible to produce grapes with great aromatic expression and plenty of freshness. The vines are trained on vertical espaliers. Minimal irrigation completes the balanced development necessary for producing high-quality grapes. Different clones from California and Central France are used, making the wine more complex and integrated.

**Vinification**

Harvesting is done manually. The fruit is stemmed and crushed before passing through a must-cooler to the pneumatic presses, where low-temperature maceration takes place to extract maximum aromas. After pressing, the juice is left to settle for a long period in order to develop its clarity. Subsequently, the wine is fermented in stainless steel tanks at controlled temperature for a month. Then the wine is kept on its lees for a period, after which it is bottled. Shortly afterwards it is released to the market.

**Tasting Notes**

**Colour:** pale-yellow, shining and luminous.

**Aroma:** citrus fruits such as grapefruit and lime, lemon grass, verbena and slight hints of fresh herbs.

**Flavour:** this is a very fresh, citrus-flavoured wine, long, juicy, and elegant with fruity intensity, great body and long persistence.

**Serving Suggestions**

**Tº:** Serve at 7° C.

**Match food:** Ideal as an aperitif and to accompany sushi and fresh shellfish.

**Casablanca Valley****Match food**

Sushi

**Analysis**

Alcohol:	13%
pH:	3.18
Total Acidity:	4.8 g/l.
Residual Sugar:	3.5 g/l.