



## BODEGA HNOS. DEL VILLAR

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# Oro de Castilla Sauvignon Blanc 2021

VINTAGE:	2021
GRAPE VARIETY:	SAUVIGNON BLANC 100%
TYPE OF WINE:	YOUNG WHITE WINE ON LEES
PRODUCTION AREA:	DOP RUEDA

### VINEYARD AND HARVEST:

The grapes come from the single vineyard La Oliva, this is a plot with a high content of limestone and it is located in the highest part of Rueda.

2021 harvest has been characterized by high rainfall during the spring and total absence of rains from May. The yields have been lower than usual, **5.600 kg/ha-->39 hl/ha**, but a high thermal contrast in the final stage of ripeness has produced wines with a high aromatic intensity, medium volume on the palate and a very fresh and well-integrated acidity, which allows us to guarantee an excellent evolution in the bottle.

### WINEMAKING:

The milestone of our winemaking method is "**Extraction with no Modification**" in order to keep the singular character both grapes and Terroir.

Night harvest at temperatures < 15°C. Soft pneumatic pressing with dry ice and later natural decanting of the must at low temperature.

Fermentation at low temperature with our indigenous yeast to reveal Sauvignon Blanc's varietal aromas with no external modifications.

Ageing on the own fermentation lees for at least 4 months to provide greater volume and personality to the wine.

### LATEST AWARDS:

- Silver - Mondial du Sauvignon (2021)
- 90 pts Guía Peñin
- Gold - Baco (2020)
- Gold - Bacchus (2019)

### TASTING NOTES:

**Colour:** Pale yellow colour with greenish and steely glints.

**Nose:** Aromas of tropical fruit (passion fruit), fresh grass, fig leaf, tomato, citrus and mineral notes.

**Palate:** Full-bodied wine with persistence. Fresh and well-integrated acidity. Tropical aftertaste with mineral hints. Fullness and freshness sensations combined with persistence.

### ANALYTICAL INFORMATION :

Alcohol content: 13,4 %; Acidity: 6,2 gr/l; Residual sugar: 1,8 gr/l; Volatile acidity: 0,25 gr/l; Free SO<sub>2</sub>: 25 mg/l

**AGING POTENTIAL:** 2-3 years under correct storage conditions.

**FOOD PAIRING:** Fish, seafood, white meat, pasta, salads, Asian food and smoked food.