



BODEGA HNOS. DEL VILLAR  
Cordel de las Merinas, S/N  
E-47490 Rueda (Valladolid)  
Tel: + 34 983 868904  
Fax: + 34 983 868905  
info@orodecastilla.com  
www.orodecastilla.com



# Oro de Castilla Sauvignon Blanc 2024

**GRAPE VARIETY:** 100% VERDEJO

**TYPE OF WINE:** YOUNG WHITE AGED ON LEES

**PRODUCTION AREA:** DOP RUEDA

## VINEYARD AND HARVEST:

Grapes come from the La Oliva estate, which has a high limestone content and is located in the highest part of Rueda.

The 2024 vintage has a clearly fresher and more aromatic character than previous years. A winter and spring with abundant rainfall (460 mm/year) and average temperatures up to 3°C cooler than usual, followed by a summer without extreme temperatures, resulted in a slow and gradual grape ripening. This has enhanced the wine's complexity and acidity, along with salinity and structure on the palate.

Winter frosts affected some plots, causing minor damage, which was compensated by the vineyard's proper development. The final yield was the usual 7,500 kg/ha → 52 hl/ha.

## WINEMAKING:

Our philosophy during the whole winemaking process in the winery is "Extraction without Modification" to preserve the unique character of the grapes and soil.

Night harvest at temperatures <15°C, cryomaceration to extract varietal aromas in an inert atmosphere. Soft pneumatic pressing, followed by natural decanting of the must at low temperature. Fermentation at low temperatures with indigenous yeasts to reveal varietal aromas without external modifications. Ageing on its own fermentation lees, for at least four months, to provide greater volume and personality to the wine.

Produced with very low SO<sub>2</sub> levels throughout the whole winemaking process.

## LATEST AWARDS:

**Silver - Concours Mondial du Vin, Bruselas (2022)**

**Silver - Mondial du Sauvignon (2021)**

**91 pts Tim Atkin**

**90 pts Guía Peñín**

**Gold Baco (2020)**

**Gold Bacchus (2019)**

## TASTING NOTES:

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

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

**Palate:** Full bodied with persistence. Fresh and well-integrated acidity. Tropical aftertaste with saline notes.

Fullness and freshness combined with persistence.

## ANALYTICAL INFORMATION:

Alcohol: 13,1 %; Acidity: 6,2 gr/l; Residual sugar: 1,8 gr/l; Volatile acidity: 0,25 gr/l; Free SO<sub>2</sub>: 19 mg/l

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

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