



Wijnfiche

Dominio de La Granadilla – Sauvignon Blanc | Rueda DO | BIO Spain (CASTILLA Y LEON) – 2023

Domain

Bodegas La Granadilla

Bodegas La Granadilla is a family winery located in Nava del Rey, a town in the province of Valladolid, Spain. The creators have developed their skills over generations. They own more than 70 hectares of vineyards, some in Nava del Rey and some in Villaverde de Medina.

La Granadilla is a private plot at 750 m above sea level in a continental climate, cooled by an Atlantic wind.

Vinification

The area planted with sauvignon blanc is 30 hectares of own vineyards, from 10 to 20 years old, full of stones and rich in calcium and magnesium. The grapes are harvested mechanically at night. The selection is made on a triage table, after which the slow fermentation is carried out in steel tanks at 15°C. After a short maturation, while preserving freshness and fresh fruit, the wine is bottled.

Taste

Straw yellow in colour with steely iridescence, with notes of exotic fruits (passion fruit, tomato leaf)... with a high intensity. On the palate it has a very pleasant and fresh entry, with exotic flavours and a herbaceous character that gives it another characteristic feature of the Sauvignon variety. All this makes it a very balanced varietal wine where the characteristics of the dry-farmed vineyard (a lot of extract) and the irrigated vineyard (very aromatic) are combined, ideal for lovers of this variety.

Food pairing

Tapas | Asparagus | Fish - seafood | Crustacea

General information

Type: White wine

Grape varieties: Sauvignon blanc (100%)

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

