



# BLANCO NIEVA

## SAUVIGNON BLANC 2022

D.O. RUEDA

Our 100% Sauvignon Blanc varietal perfectly adapted to the sandy soils of Segovian boulders, in line with the best Sauvignon in northern Europe.

The **vintage**: The 2022 vintage has been the rainiest campaign in recent years, which caused a lot of control of the vineyard to avoid diseases, with continuous stripping and topping of the vineyards to aerate the clusters. But far from being a problem, these circumstances have given rise to wines with character and complexity greater than previous seasons.

**Elaboration**: Night harvest at low temperature, cold maceration during pressing in an inert atmosphere to maintain all the aromas, prolonged alcoholic fermentation at low temperature with the aim of preserving and enhancing the characteristics of the variety.

Clean and bright straw yellow color. Attractive aroma of high intensity that captivates, with many registers between fruits, flowers and herbs. Passion fruit and water pear, white rose and violets, grass and anise. Light on the palate, pleasant, sweet. It enters discreetly and becomes large in the center of the mouth to exit discreetly.

A powerful wine, very varietal and fruity but complex. One of the best Sauvignon Blancs from Rueda.

**DO. RUEDA SEGOVIANA** is characterized by sandy soils with boulders and very poor in nutrients and an altitude of more than 900 meters, with a great influence from the proximity of the Segovian mountains, which produces a great thermal oscillation day/night, optimal conditions for the production of an exceptional grape of the highest quality.

#### Production

From the 2022 Harvest, 18,3258 Bordeaux bottles have been produced.

#### Conservation

It is recommended to keep the bottle lying down, in a dark place, without vibrations and at a stable temperature between 15-20°C.

#### Consumption

It is recommended to serve it between 5 - 8°C. Optimal consumption year 2023 and until the end of 2025.

