



**VERY FINE VINOS**  
EXPORT MANAGEMENT

# Bodegas de la Granadilla

## Sauvignon Blanc



### TECHNICAL DATA



D.O.: Rueda  
Grape varieties: 100% Sauvignon Blanc  
Alcohol content: 13,00% vol

### WINE MAKING PROCESS



Dominio de La Granadilla is our Estate Bottled Winery in Nava del Rey, Spain. Here we grow the grape Sauvignon blanc at 750m above the sea-level in a continental weather with Atlantic winds. Vineyards; Surface area: 70 Ha. Type of soil: stony, rich in calcium and magnesium. Age of the vines: more than 10 years Type of plantation: trellis, own vineyards Harvest: nocturnal mechanized with destemmed and select table, in the optimum maturation time. Yeasts: selected Fermentation: in stainless steel tank, slow and temperature less than 15°C

### TASTING NOTES



Straw yellow with light green reflections, is characterized by the predominance of exotic fruits (passion fruit, lychee) with a high intensity. The palate has a very friendly and fresh entry, exotic flavors appear again and a herbal character in the post-taste 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 land vineyard (a lot of extract) and the irrigated vineyard (very aromatic) are ideal for lovers of this variety.

### FOOD PAIRING



Ideal with seafoods, asparagus, artichokes, fish and white meat.

### LOGISTICS



Palletization Eur: 720 bottles, 120 cases (6v)  
Palletization VMF: 840 bottles 70 cases (12v)  
Cases weight: 6 bottles: 7,098 kg 12 bottles: 14,196 kg  
Bottle Bar Code: 8437016189078



**WINES**