



Finca La Colina Sauvignon Blanc 2017

Vineyards

The grapes are fully ripe by the end of August, they are harvested plot by plot, seeking the optimum moment for each terroir, for each microclimate. And, naturally, they are picked by hand, in small crates holding only 20 kilos, to ensure that they reach the winery in perfect condition.

Production

Within an hour after being harvested in the vineyard, the grapes arrive at the winery, where their miraculous transformation into wine begins. Cleanliness and stainless steel are the keys to the winemaking facilities where the emphasis is on practicality and absolute hygiene. Free-run juice and must extracted through light pressure – those of highest quality – are the only component of these wines. The clean must is fermented in stainless steel vats at a controlled temperature, no higher than 20°C. This produces highly aromatic wines packed with the full power of the fruit. Light clarification and careful filtering give the wine the limpid, brilliant appearance.

Tasting Notes

Pale yellow, brilliant white wine with intense aromas and full and unctuous on the palate. Slightly glycerous with just the right acidic bite and pleasantly long lasting.

Accolades

92 – 2017 Sanz Finca La Colina Sauvignon Blanc – **Guia Peñín**

91 – 2016 Sanz Finca La Colina Sauvignon Blanc – **Guia Peñín**

Appellation
DO Rueda

Location
Rueda

Winery Size
100 HA

Winemaker
Sylvia Iglesias

Varieties
100% Sauvignon Blanc

Aging
No Barrel

Age of Vines
65 Years

Elevation
720 m

Soil
Stony and Sand

Max Yield
5.000 Kg/Ha

Alcohol Content
13 %

Production
35.000 Bottles

Farming
Sustainable