



D.O. Rueda Viña Albali Sauvignon Blanc

As herons nest naturally by the banks of the river Duero as it passes by Castronuño our Sauvignon Blanc grapes grow exceptionally well in the knowledge that they will one day become the essence of our Viña Albali Sauvignon Blanc.

Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers.

VARIETY
Sauvignon Blanc

STYLE
Still Wine.

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10°C

Tasting Notes

This wine has intense aromas of melon, lime and passion fruit. It is fresh on the palate and lively with zesty grapefruit flavours accompanied by a crisp herbaceous finish.

Food Pairing

A perfect companion to numerous fish dishes, seafood or even goats' cheese.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. Fermentation takes place at 14-16°C in stainless steel tanks for up to 15-17 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.