



Javier Ruiz

SAUVIGNON BLANC D.O. RUEDA

My grandfather, with hands of root and sky, cared for the vines with a silent love, speaking to the wind, listening to the grapes, teaching me to feel life in the budding vines.

A fusion of soil, air, and vine. The expression of a white grape variety such as Sauvignon Blanc, where a distinct, unique, and singular Spanish terroir can be perceived, with personality and power.

Javier Ruiz Paniagua

WINEMAKING PROCESS

After a careful nighttime harvest, the grapes are macerated with their skins for two days to capture their full thiolic expression. Alcoholic fermentation takes place over 20 days in stainless steel tanks under full control. The wine remains in contact with its natural lees for an additional two months, adding creaminess, a lingering aftertaste, and smoothness.

TASTING NOTES

Pale yellow in color with greenish reflections. The aromas display a very complex profile, with ripe lime, nectarine, papaya, and mango blending with hints of fresh grass, tomato leaf, subtle basil notes, and a mineral background that enhances its personality. On the palate, it offers a fresh and aromatic sensation, with a clean and persistent finish.

PAIRING

Perfect as an aperitif or to accompany Mediterranean cuisine, mild cheeses, all types of pasta, grilled fish, or seafood.

SERVING TEMPERATURE

12 -14 °C

TECHNICAL DATA

Alcohol: 13,5 % vol

pH: 3,2

Volatile Acidity: 0,2

Residual Sugar: 2,5 g/l

