



Marqués de Cáceres

EXCELLENS SAUVIGNON BLANC

GRAPE VARIETIES

Sauvignon Blanc.



2022

D.O. Rueda



WINEMAKER

Carmen Blanco.

PREVAILING CLIMATE

Continental with extremely harsh winters and summers.

HARVESTING

The grapes are harvested at night at cool temperatures in order to preserve and maximize the wine-making qualities of the grapes.

VINEYARDS & YIELDS

In our own vineyards in Serrada (102 hectares) and La Seca (23 hectares) we have a small percentage of land planted with Sauvignon Blanc, whose discreet yields have allowed us to produce a delicate and elegant wine of great class.



SOILS

High quality of our vineyards planted on poor, gravelly, sandy soils and some brown soils.

VINIFICATION

The grapes, harvested at night in an impeccable state of health, have been subjected to a cooling process before proceeding to a selection of musts by gentle pressing. Fermentation with its fine lees is carried out at controlled temperatures of between 15 and 17°. The wine is then kept on its fine lees until stabilization and final bottling.

TOTAL TIME IN BARREL

No barrel ageing.

TASTING NOTES



This unique, limited production white wine has a striking and very suggestive style. An intense bouquet of mineral and grassy hints with a background of exotic fruits imparting depth. Well structured, balanced palate offering a powerful expressiveness. Highly rich and flavorful undertones enhance this wine's full volume during tasting.

91 GUÍA PROENSA 90 GUÍA PEÑÍN

90 JAMES SUCKLING 90 GUÍA GOURMETS

Served at: 6-8°C.

Alcohol content: 14,5 vol %.

Wine suitable for vegans

