



CASTELO DE MEDINA SAUVIGNON BLANC

D.O.Rueda

Composition: 100% Sauvignon Blanc

Vintage: 2024

Alcoholic content: 14%

Vineyard age: 25 years old

Altitude: 800m

Finca La Dehesa, El Judío and La Garbancera

Night and mechanical harvest

Soil: Loamy-clay-sandy, with a predominance of coarse elements.

Vinification: The wine is elaborated with local yeasts in stainless steel tanks at a controlled temperature, after several hours of cold maceration and static racking.

Bottling: It is aged around 2 months in the bottle.

Pale straw yellow with golden tones, clean and transparent, giving off freshness with aromas of tropical fruits (banana, pineapple). In the mouth it is fresh with a good flow. The wine has a very long finish, leaving a pleasant sensation.

