

SIERRANORTE

bodega



EQUILIBRIO SAUVIGNON BLANC 2023

GRAPE VARIETIES
100% Sauvignon Blanc



VINEYARD AND TERROIR

Location: Paraje la Raja / Casa del Olmo.

Altitude: 600 metres.

Climate: Continental with Mediterranean influence. Winters are cold, and summers are hot and dry. Rainfall is very low.

Soils: Brown-coloured with limestone. Poor in organic matter and with low salinity. Sandy loam texture with good aeration.

Age of the vines: over 16 years.

Growing system: Trellised in Cordon

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour rapid assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal alcoholic degree for picking the first week of September. The harvesting is done at night to avoid any oxidation of the juices and to preserve the subtlety of the aromas. After the grapes have arrived at the cellars, the free-run juices, coming from gentle pneumatic pressing, are settled with the help of the must chiller. The resulting clear must is racked and then fermented at a controlled temperature to bring out the wine's optimal aromatic expression. When the fermentation is finished, the wine is then racked and kept on its fine lees, thus protecting it from any oxidation and bringing extra body and smoothness. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A straw-yellow colour with a green tinge. On the nose, aromas of white flowers, tropical fruit and fennel come through. Very complex and elegant. Fresh on the palate and at the same time full. Savoury with excellent acidity, very balanced with a long, fruity finish.

SERVING RECOMMENDATIONS

Excellent with all types of rice and vegetable dishes, fish and seafood, as well as fresh cheese or soups.

Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12

AVAILABLE IN BOTTLES OF 75cl.

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