



SAUVIGNON BLANC



DESCRIPTION:

Vega de Castilla is a wine designed by Avelino Vegas S.A. and created by our oenologist Jose Manuel Corrales in the area where Spanish white wines are booming : D.O.RUEDA. With our vast expertise in this area (since 1981) we can vouch for a high quality product and its future success.

WINERY AND VINEYARDS:

Avelino Vegas S.A. controls 45 Ha of Sauvignon Blanc vineyards , mainly located in the councils of La Seca, Villaverde de Medina and Rueda, all of them in the heart of the Denomination of Origin Rueda.

We carefully advise winegrowers, specially at harvesting time, when the sanitary control and ripeness have to be exhaustive to preserve the highest quality.

ELABORATION:

The harvest is made after a rigorous control of maturation. After de-stemming the grapes, a light cold film maceration takes place to increase the aromatic intensity of the must. The grape is soft pressed and the clean must is fermented to a controlled temperature during a period of 20 days. The new wine is racked and remains in contact with the fine lees, providing the wine of more volume and complexity.

TASTING NOTE:

Yellow colour with soft green shades, clean and bright.

On the nose subtle, intense flowery aromas together with tropical hints.

On the palate it is very fresh and full of flowery and fruity flavours. Long lasting end.

RECOMMENDATION: Light seafood, all white fishes, and with pates.

SERVICE TEMPERATURE: 7° - 10° C

ANALYSIS:

Alcohol:	13 %
Volatile Acidity gr./l.:	0,12
Total acidity gr./l.:	6
SO ² Free mg./l.:	32
SO ² Total mg./l.:	75
PH:	3,3
Residual Sugar gr./l.:	5

PACKAGING AND LOGISTICS:

EAN Bottle: 8412934362017

Bottle Measures: 316 x 75 mm

Bottle Weight: 1.290 gr.

Type of closure: Synthetic Cork

EAN Case (6 bottles): 8412934862012

Case Measure: 24 x 16,3 x 32,5 cm

Case Weight: 8 kg.

100 cases / Pallet EURO (0,80 x 1,20 x 1,44 m.)

25 cases / layer

Pallet Weight: 825 kg