

MonteSol

SAUVIGNON



VARIETY: 100% Sauvignon Blanc

VINTAGE: 2025

CLIMATE: Continental Mediterranean

ALTITUDE: 750 m

SOIL: Stony brown soils, rich in magnesium and calcium, over rocky deposits with low organic matter

AVERAGE VINEYARD AGE: 35 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

After harvesting, a pre-fermentation cold maceration is carried out at temperatures below 7°C, followed by pressing and selection of the highest-quality free-run must. The must undergoes a long and carefully controlled settling process to obtain a clean must while preserving varietal aromatic compounds. Fermentation takes place in stainless steel tanks at low temperature, below 13°C, resulting in intense aromatic expression and a clean, fruit-driven profile. A representative Sauvignon Blanc from the Denomination of Origin, reflecting our extensive experience with this variety.

TASTING NOTES:

APPEARANCE: Straw yellow with greenish reflections, clear and bright.

NOSE: Highly intense, with vegetal aromas such as fig leaf and boxwood, accompanied by citrus notes and a tropical passion fruit finish.

PALATE: Elegant and well-balanced. Fresh and smooth, with good body and pronounced tropical fruit notes.

FOOD PAIRING:

Ideal with shellfish and salt-baked fish such as gilt-head bream and sea bass. Excellent with foie gras.

% Alc: 13,5  8-10 °C  75 cl.
Contains sulfites

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