

Finca La Colina

SAUVIGNON BLANC



VARIETY: 100% Sauvignon Blanc

VINTAGE: 2025

CLIMATE: Continental Mediterranean

ALTITUDE: 750 m

SOIL: Alluvial soils fully covered with rounded pebbles, rich in magnesium and calcium, with low organic matter

AVERAGE VINEYARD AGE: 45 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

After harvesting, a pre-fermentation cold maceration is carried out at temperatures below 6°C, followed by pressing and selection of only the highest-quality free-run must. Once clarified, fermentation takes place at low temperature, below 14°C, enhancing aromatic expression and flavour balance while intensifying varietal character. The wine is then aged on its fine lees for 4–5 months with regular bâtonnage, providing a characteristic creamy texture and notable volume on the palate. An iconic wine within the appellation, widely recognized as one of the benchmark Sauvignon Blancs of the Denomination of Origin.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow with steely reflections.

NOSE: Pronounced varietal character, expressive yet elegant. Aromas of tropical fruit (mango and passion fruit), citrus notes, aromatic herbs and spicy nuances (black pepper and chilli), combined with a vegetal fig-leaf character and a distinctive mineral touch reflecting the stony soils of the estate.

PALATE: Powerful and intense, with great volume and creaminess. Very long finish with lingering notes of grapefruit peel and fresh herbs.

FOOD PAIRING:

Ideal with grilled or baked fish. Excellent with rice dishes and seafood. Particularly well suited to foie-based dishes.

AWARDS:

Concours Mondial de Bruxelles 2024: Gold Medal

Guía Peñín 2026: 92 points

Concours Mondial du Sauvignon 2026: Gold Medal

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

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