



NÉKORA

Sauvignon Blanc

Rueda



VARIETAL: Sauvignon Blanc **VINTAGE:** 2016 **ALCOHOL:** 13%
WINEMAKER: Sandra Martin

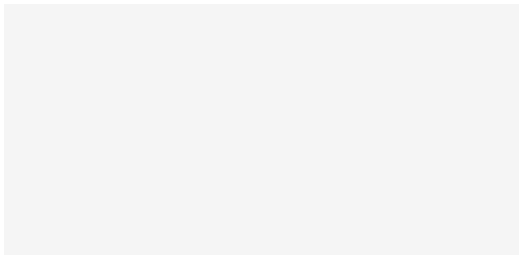
Nékora means the velvet crab.
It is the first time the winery made a sauvignon blanc and just won the gold medal at concours mondial du Sauvignon!

WINEMAKING:

Night Harvest

Reception of grapes , Settling , Alcoholic fermentation , Clarification , Filtration , Tartaric Stabilization , Filtration and bottling

TASTING NOTES



COLOUR: Clean, brilliant, straw yellow and greenish iridescences and greyish tones.

AROMA: Wine quite floral and elegant at the same time. Green pepper aromas.

PALATE: Persistent, grease, structured with a good balance of acidity.

THE REGION



The Rueda region is one of the few European wine-growing areas specializing in the development of white wine and in the protection and development of their native variety, the Verdejo. Also Sauvignon Blanc varietal is having a lot of succes one the area.

The average **altitude** of the vineyard is 750 meters.

The climate is continental with an average annual temperature of 13 °C and an average annual rainfall is 460 mm. Winter snow and hot summers. This thermal contrasts transmitted to the grape Verdejo everything a crucible of aromas and flavors.

The soil is reasonably rich in iron, and generally loose, friable and easy to work, with good drainage. They are gravelly and stony, poor in organic matter and with good aeration.

AWARDS



VINTAGE 2016
Gold medal
"Concours Mondial du Sauvignon"