

MARQUÉS  
DE RISCAL

# SAUVIGNON BLANC

2023  
D.O. Rueda

## 100% organic

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic.

Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero.

Respect for the environment, for the indigenous fauna and the ecosystem makes for a more sustainable cultivation and prolongs the life of our vines, guaranteeing the quality of our wines for the future.

Our levels of total sulphur dioxide do not exceed even 50% of the dose permitted for organic wines.

Our intention is to moderate the level of sulphites in our wines so as to be able to highlight the purity of the varietal aromas and the character of the terroir.

### VARIETY USED

Sauvignon Blanc

<b>ALC./VOL</b>	<b>13.5°</b>
Total Acidity	5,70g/l

<b>pH</b>	<b>3,30</b>
Sugar	< 2g/l

### FOOD PAIRING

This wine goes perfectly with all kinds of seafood and pasta dishes. Ideal as an aperitif.

### BEST SERVED AT

Between 8° and 10°C

### TASTING NOTES

Pale yellow colour with green highlights. A very complex nose with hints of fresh grass over a mineral base which gives the wine personality, and abundant fresh fruit such as citrus fruits, pineapple or melon. It leaves a fresh, aromatic taste in the mouth and has a clean, long finish.



HEREDEROS DEL  
MARQUÉS DE RISCAL

WINE MODERATION  
100g/100ml

## FEATURES

The French variety Sauvignon Blanc, with which Marqués de Riscal makes this varietal white wine, comes originally from the Loire Valley region. It was introduced in Rueda by Marqués de Riscal in 1974 and today the winery has 70 hectares of estate owned vineyards with an average age of over 25 years.

It is now one of the varieties authorised by the Rueda D.O. Control Board thanks to its great capacity to adapt to the conditions and to produce wines with high aromatic intensity, good balance of acidity and minerality. Marqués de Riscal Sauvignon is made following the same process as the Rueda Verdejo. After a period of cold maceration and after the extraction and clarification of the must, slow fermentation takes place at a controlled temperature so as to protect and preserve the primary aromas which are such a feature of this variety.

Once fermentation is complete, the wine is left on its fine lees to increase the sensation of volume on the palate and to improve its capacity for ageing.

## 2023 VINTAGE

The mild temperatures during the period of dormancy of the vines, with a significant absence of frosts in the months of November and December, led to an early start to renewed growth activity. For this reason, minor frost damage was noted on 5 April in the phenologically more advanced vineyards. Later, in the zones in the DOP Rueda at a higher altitude, there was a frost on 17 May which caused considerable damage in the Segovia district, with a resulting reduction in yield in the affected plots.

The recuperation of the moisture levels in the soil during the autumn months was sufficient, but rainfall was scarce from January until the end of May. At this point, and until mid-June, there were a number of episodes of rainfall which meant intensifying the care of the vines to prevent possible outbreaks of cryptogamic (fungal) diseases. In addition, during the period of flowering-fruit setting, this rainfall was accompanied by cold days and strong gusts of winds from the north, which had a negative effect on fruit setting and the potential production of the harvest.

Temperatures in July and August were slightly above the seasonal average, while precipitation was non-existent during these months. Good indicators of ripening were observed, with balanced, healthy grapes, and the harvesting began on 22 August, that is, ten days earlier than the norm in recent years. During those initial days of the harvest, a final heatwave made it necessary to harvest the parcels very carefully and selectively, depending on their state of ripeness. Further into the harvest, on 3 September, there was a heavy storm which interrupted picking but which had a positive effect on the end of ripening in the later-ripening vineyards, so that this campaign obtained contained yields and grapes with an optimum state of health and of quality.

## AWARDS

MUNDUS VINI 2024  
Marqués de Riscal Sauvignon Blanc- Plata

CONTAINS SULPHITES