

# MANIA Rueda Sauvignon

*"Manía is light, soul, happiness... It is enjoying the sunset together with friends, or the sunrise together by the sea..."*

## VINEYARD-CLIMATE-HARVEST

The vineyard of Sauvignon Blanc is located in Pozaldez, in an area of sandy soil. Unlike other sandy soils, the ripening of this plot is slow and late, thus conferring a harmony of aromas and freshness in this wine. The vineyard is of low yield of 5.500 kg/ha, making a greater concentration of aromas.

The climate is continental, with very cold winters with frost and sometimes snowfall; spring and autumn with mild temperatures and frequent rainfall; and very warm and dry summers with a great difference in temperature during day and night. This results in an ideal climate for our grapes to ripen.

Harvest is usually carried out in the month of September when the grapes have reached their ideal ripening stage. We harvest the grapes by machine during night.

## WINEMAKING PROCESS

Reception of the grapes in our winery, and cold maceration for six hours. Following a light pressing of the grapes in order to extract the grape must. We carry out a static settling process with help from cold temperature, and start the fermentation process that lasts for about 3 to 4 weeks. Immediately afterwards, a racking operation, or transfer of the wine, is carried out to eliminate the thick lees, leaving only the fine lees in the wine which we work for several months. Finally, the clarification, stabilisation and a light filtration is done before the wine is bottled.





## TASTING NOTES

### Visual

Pale straw yellow with lime green iridescences, vivid and luminous.

### Aromas

The nose is fragrant, very intense, explosive and typical for the Sauvignon Blanc variety. Notes of tropical and exotic fruits (pineapple and paraguaya). Delicate hints of citrus fruits (lime peel and green lemon), as well as soft notes of apricot, finished by a soft and delicate end of boxwood tree.

### Mouth

Wide structure and tasty, complex. Long and persistent finish with hints of tropical fruit.

## FOOD PAIRING

Salads, grilled vegetables, fish, seafood and light meat.

Denomination of Origin Rueda

Variety. 100% Sauvignon Blanc

Type. Young white wine

Alcohol. 12,5 %

Harvest: By machine during night.

Serving temperature. 8º to 10 ºC