



Martina Prieto Sauvignon D.O.

(soh-vee-NYAHN)

From one of Spain's most inspired young vintners, and creator of the best Verdejo we have ever had, comes this pristine, piercing, crystalline Sauvignon Blanc, that combines classic nettle and stonefruit aromas in a taut, brisk mouthfeel. Using methods of harvesting and vinification that are nearly revolutionary, Martina achieves a freshness and immediacy of flavor that defies the wilting heat of the Rueda plateau. Although Sauvignon is now an "international" varietal, this wine is both "proper" and site-specific. A must try for all white wine lovers.



LOCATION

Castilla y León, España.
(Rueda)
12 hectares. 600 meters.



SOIL

Chalk and lime soils, with low permeability. Poor in organic material.



ESTATE

Martina Prieto.
(mahr-TEEN-ah pree-AY-toh)



VINE

Double cordon.
2,000 vines per hectare.
2 bottles per plant average yield.



WINEMAKER

Martina Prieto Pariente.
(mahr-TEEN-ah pree-AY-toh pahr-ee-AYN-tay)



VINIFICATION

Fermentation in temperature controlled stainless steel. Grape temperature is controlled by Nitrogen after harvest.



VARIETALS

100% Sauvignon Blanc.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.6 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

1,200 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pork-loin with a mustard and thyme rub, a wild greens salad with cana de cabra, and oysters.



Sauvignon Blanc



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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