

RAMÓN BILBAO

THE JOURNEY COLLECTION

Sauvignon Blanc

2020

A variety of French origin which in our Rueda terroir achieves vibrant complexity and expressiveness.

You will like it if

You are an adventure lover and you enjoy trying new, different, vibrant things.



Variety

100% Sauvignon Blanc.

Vineyards

Situated in our own Finca Las Amedias vineyard. The location of the bodega on the estate ensures the fruit is received in ideal condition.

Soil types

Poor soils with little organic matter, and gravel which helps aeration.



THE GREAT CLIMATE OF 2020.

Winter with moderate temperatures, a mild spring and warm summer. Moderate rainfall throughout the year. Strong winds, which guarantee good health.

HARVESTING

- Beginning on 6th September.
- Cool harvest at night.
- Small, loose grapes.

Vinification and Ageing

Vinification using three different materials: concrete, oak vats and stainless steel.

Fermentation with microoxygenation at controlled temperatures of 16° and 14°. To achieve more body and a creamy mouth-feel, the wine is kept in contact with its lees for one month before the moment of bottling.

pH: 3,2; 6,1 gr/l total de acidez, expresado en ácido tartárico.



Tasting Notes:



APPEARANCE: Lemon yellow in colour and medium in intensity. Clean, brilliant and presenting tears.

NOSE: Intense aroma of citrus fruits with herbal and balsamic notes, tropical touch, passion fruit and spices.



PALATE: Intense, with refreshing acidity and a long, silky finish. In retronasal, its fruit and herbal notes reappear.

Alcoholic strength
12,5% Vol.

Service
7-9°C



FOOD PAIRING

A perfect match for fish, shellfish, sushi or steamed vegetables.

