



Castelo de Medina Sauvignon blanc 2020

DO Rueda

Bodegas Castelo de Medina SA, Castilla y León, Spain

eCommerce # 262435 | 13.5% alc./vol. | \$17.95



“Always interesting and refreshing to visit a varietal wine from Rueda that sidesteps away from the verdejo dominance in a white wine region where one note is normally sung. Here with sauvignon blanc there is a kinship with the signature verdejo and so much so you just need to accept that these soils and this climate are at the fore. Makes for a truly unique sauvignon experience, fleshy and nearly tropical, substantial, fulsome and lined by the mineral found in all local whites. Citrus zest and fine bitters add to the complexity and tone. Drink 2021-2024.” Score – 90p (Michael Godel, Wine Align, 2021)

Terroir:

Winery Castelo de Medina was founded in 1996 by three wine lovers in the heart of the Rueda wine region, in a small town Villaverde de Medina in Valladolid province. 180 Ha of vineyards are in the centre of the Duero River Basin and comprise a plateau with smooth relief and slopes exposed to winds from the Atlantic at ~800 m elevation. The area has a typical continental climate influenced by the Duero River. The winters are very cold, the summers are hot. The local calcareous-clay soil is covered with a layer of sand mixed with pebbles and rounded stones.



Vinification:

Several hours of cold maceration. Controlled fermentation at low temperatures in stainless steel tanks

Variety: Sauvignon blanc 100%

Residual sugar: 1.2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect as an aperitif. Enjoy with seafood or white fish: cod, turbot, monkfish and sea bass.

Sara d'Amato & Michael Godel, Wine Align

Vinalies

90p

SILVER

CINVE

SILVER

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