

Protos Sauvignon Blanc

D.O. Rueda

Variety: 100% Sauvignon Blanc

Vineyards:

This wine is made from 100% Sauvignon Blanc grapes sourced from a blend of a 30-year-old vineyard with gravel and clay soil in the *La Virgen* plot and a 10-year-old vineyard with sandy soil in the *Los Rosales* plot.

Winemaking:

Night harvest. Skin maceration for 4 hours at 10°C. Pressing in an inert atmosphere and static settling at 10°C. Temperature-controlled fermentation at 14.5°C using selected yeasts from our own vineyards. Aged on fine lees in stainless steel tanks for approximately 2 months (determined by tasting, tank by tank).

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Tasting Notes:

Pale straw-yellow color with steely hues, indicating youth. Very clean and bright.

Medium-intensity nose with prominent herbal and citrus notes. On the palate, it is a dry wine with a very pleasant entry and a freshness that invites further drinking.

A wine with good volume and long persistence.

Alcohol Content: 13%

Serving Temperature: 6-10°C