

MARQUÉS DE RISCAL SAUVIGNON BLANC

2024
D.O. Rueda

100% organic

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic.

Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero.

Respect for the environment, for the indigenous fauna and the ecosystem makes for a more sustainable cultivation and prolongs the life of our vines, guaranteeing the quality of our wines for the future.

Our levels of total sulphur dioxide do not exceed even 50% of the dose permitted for organic wines.

Our intention is to moderate the level of sulphites in our wines so as to be able to highlight the purity of the varietal aromas and the character of the terroir.

VARIETY USED

Sauvignon Blanc

ALC./VOL **12.9°**
Total Acidity 5,75g/l

pH **3,25**
Sugar < 2g/l

FOOD PAIRING

This wine goes perfectly with all kinds of seafood and pasta dishes. Ideal as an aperitif.

BEST SERVED AT

Between 8° and 10°C

TASTING NOTES

Pale yellow colour with green highlights. A very complex nose with hints of fresh grass over a mineral base which gives the wine personality, and abundant fresh fruit such as citrus fruits, pineapple or melon. It leaves a fresh, aromatic taste in the mouth and has a clean, long finish.



FEATURES

The French variety Sauvignon Blanc, with which Marqués de Riscal makes this varietal white wine, comes originally from the Loire Valley region. It was introduced in Rueda by Marqués de Riscal in 1974 and today the winery has 70 hectares of estate owned vineyards with an average age of over 25 years.

It is now one of the varieties authorised by the Rueda D.O. Control Board thanks to its great capacity to adapt to the conditions and to produce wines with high aromatic intensity, good balance of acidity and minerality. Marqués de Riscal Sauvignon is made following the same process as the Rueda Verdejo. After a period of cold maceration and after the extraction and clarification of the must, slow fermentation takes place at a controlled temperature so as to protect and preserve the primary aromas which are such a feature of this variety.

Once fermentation is complete, the wine is left on its fine lees to increase the sensation of volume on the palate and to improve its capacity for ageing.

2024 VINTAGE

Similar to the previous season, winter temperatures were mild, with only a few notable frosts occurring in late December and January. The growing season started early, with the first vineyards showing budbreak during the last week of March. However, after nearly a month of development, a frost on April 23 caused significant damage in many areas within the Denomination of Origin. In higher-altitude zones (such as the Segovia region), many vineyards experienced a total loss of the harvest, while in lower-altitude areas, production reductions varied widely, depending on factors such as soil type or plot topography. May and June were slightly cooler than usual, while July and August were warmer.

Precipitation was abundant throughout the dormancy period, ensuring sufficient water availability to support the beginning and early stages of the vine's active growth cycle. May and June were also rainy, and combined with temperatures favorable for the development of fungal diseases, vineyard care had to be intensified to maintain excellent crop health. In July and August, rainfall was almost nonexistent until the end of August, when two rain episodes helped improve the final stages of grape ripening. Harvest began on August 29 and lasted 30 days. September temperatures were mild, with a significant difference between daytime and nighttime temperatures. These conditions optimized ripening and enhanced grape composition, providing the potential to produce balanced wines that reflect the character of their terroir.

CONTAINS SULPHITES