



MONTE XANIC

BODEGA VINÍCOLA

GRAN RICARDO

SAUVIGNON BLANC RESERVA

GRAN RICARDO 2021

VARIETAL(S)

100% Sauvignon Blanc.

MATURATION TYPE & TIME

Produced from the oldest (over 50 years) Sauvignon Blanc vines of the single-vineyard 'Kristel' from our main terroir at Monte Xanic in Valle de Guadalupe. The winemaking process is delicate and meticulous in order to achieve the desired notes of aromatic elegance along with complexity, body and structure. The soil of Monte Xanic reflects the excellence of the varietal in this Gran Sauvignon Blanc.

Harvested at night (to preserve acidity) with a subsequent destemming and maceration on the skins for five hours, pressing and selecting only the cold decanted free-run juice. The fermentation is done in new elegant French oak barrels, specially selected to preserve the primary aromatics. Subsequent malolactic fermentation with carefully selected bacteria to give greater complexity and bouquet.

PAIRING

Excellent to drink on its own. Perfect companion to lobster, escargots, white meat, turkey, risottos and aged cheese among others.

CELLARING

This Sauvignon Blanc is ideal to enjoy immediately or cellar for up to 10 years.

VINEYARD

100% Valle de Guadalupe.

TASTING NOTES

Golden yellow, high density and bright.

· NOSE

Extremely aromatic, fragrant wine. Elegant fruity and floral aromas such as chamomile and lemon tea. Citrus background leading to grapefruit complemented by stone fruit. Scents of dairy and toasted bread, caramel, honey and vanilla. Subtle spices like white pepper and clove. The nose is broad and complex.

· PALATE

It is unctuous, ample, full-bodied and dense on the palate whilst retaining superb freshness. It is a dry wine, with lively fruit, reminiscent of citrus, stone fruits and syrup. Great balance. The finish is mainly of ripe citrus fruits, lengthened later by the spices present on the nose. It is a wine that lingers with lots of flavor and character.

