

Nékora Sauvignon Blanc

Tasting note

Pale yellow colour with green glints. Clean, powerful and fresh in the nose, with mineral notes. Herbal hints on the palate with a full and elegant flavor. This wine has a lingering finish, typical for the Sauvignon Blanc.

Serving Temperature

Recommended serving temperature between 6 - 8°C.

Gastronomy

This wine pairs well with a variety of options such as fish, - shellfish and rice dishes.

Vinification

Vines are between 25 and 40 years old with a low yield of 2 kg per vine, which provides intensive aromas. The grapes are harvested at night to protect the grapes from oxidation. The fermentation process takes place on their own lees (sur-lie with batonnage).

Surrounding area

Rueda is located southeast of the wine region Ribera del Duero. The main grape in this region is Verdejo, sometimes joined by Sauvignon Blanc or Viura. Rueda is best known for its white wines, although there are also very deserving red wines produced. The vineyards are situated on an average altitude of 750 meters. This area has a continental climate, the dry and long winters ensure a slow fermentation process followed by a uniform ripening. This allows a wealth of aromas to be developed. Partly due to the low rainfall, the yield per hectare is on the lower side.



Wine description

Zone	D.O. Rueda
Variety	Sauvignon Blanc
Alcohol	13%

Logistic information

Bottle	0,75 L & 1,5 L
Case	6 pcs.
Case size	318 x 226 x 150 mm
Weight	7,5 kg
Per pallet	125 cases

Awards

Concours Mondial – Silver Medal
Best Sauvignon Blanc – Silver Medal

