



SPAIN | 2017 | DO RUEDA

Hermanos Lurton

Sauvignon Blanc

> VARIETIES

100% SAUVIGNON BLANC

> VINTAGE 2017

The grape harvest was unusually early in 2017. Poor weather conditions had a significant impact on the vintage. The late April frosts greatly affected several Spanish winegrowing regions. This year, our vineyards were above all impacted by drought: less than 250 mm of rainfall in Rueda and 300mm in Toro. As a direct result, there was a sharp drop in the number of kilograms harvested and the grapes ripened unusually early. In Rueda, we began harvesting the Sauvignon-Blanc on August 25, and then, thanks to much-needed rain, we continued from August 27 to 29. We then began the Verdejo harvest during the first week of September.

In Toro, harvesting began in early September, with the Tempranillo grapes used for a rosé "en primeur" wine. Then, as usual, we remained patient, waiting until peak phenolic ripeness was reached before harvesting the Tinta de Toro grapes. The last plots were harvested in mid-October.

The harvest went perfectly, with beautiful sunny days and cool nights. We were able to follow the pace of each of plot closely and harvest healthy grapes under very safe conditions. Concentrated grapes with a good balance of sugar and acidity produced promising, aromatic musts. The 2017 has all the hallmarks of an excellent vintage!

Spain has the greatest vine growing area in the world, with 1,000,000 ha.

Our vineyard is located in the Castilla y León region, (3rd greatest winegrowing area in Spain).

Our crops are located in the province of Valladolid spread over 2 areas belonging to the DO RUEDA : the Seca has gravelly, sandy-loam soils and the Rueda has loamy-clay soils. The RUEDA appellation was established in 1980. It adjoins the Toro and Ribera Del Duero appellations. It is divided into 3 provinces (Valladolid - Avila - Segovia), and includes an average of 7,700 ha of vines between 600 and 700 metres of altitude.

TASTING



A light yellow colour with green glints.

The nose is subtle and fresh with notes of white flower, fresh cut grass, citrus.



The palate first reveals freshness, a nice acidity, much volume provided by the ageing on fine lees as well as its aromatic elegance. Finally, fresh grass, mango and grapefruit hints appear again.



> ANALYSIS

ALCOHOLCONTENT	12,5% vol
PH	3.34
TOTALACIDITY	6,09 g/l H ₂ SO ₄
VOLATILEACIDITY	0.22 g/l H ₂ SO ₄
RESIDUALSUGARS	2 g/l

> VINEYARD

Terroir : Sandy-gravel and gravelly clay soils with large rounded stones

Density : 3000 vines/ha tied and irrigated.

Climate : Combination of Continental and Mediterranean with very warm and dry summers and very cold winters accompanied by frequent frosts and some snow.

Average age of the vines : 15 years.

Yield : 55 hl/ha

Localisation : Vineyards situated in the heart of the D.O. : Villages of Rueda and La Seca

> WINEMAKING

Winemaking : Maceration with the skins (8-12 hours). Pressing. Racking. Cold stabulation (8/10°C) for a few days. Fermentation between 16-18°C with fine lees.

Ageing : On fine lees for a few weeks. Assembling and filtering

> Awards 2014

90 pts - Guía Peñín

SUGGESTION

Aperitif - Ideal with desserts (apple tart, fruit salads).



10 - 12 °C



2 years



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