

**NAME OF THE WINE**

Señorío de Hueda Blanco

**ALCOHOLIC STRENGTH**

13,5% VOL

**GRAPE VARIETY**

100% SAUVIGNON BLANCO DO RUEDA

**VOLUME**

750 ML.

**SERVING TEMPERATURE**

13-15°

**MADURACIÓN Y CRIANZA**

The grapes are bought from local growers, with vineyards over 45 years old carefully monitored by the Bodega, checking the phenolic and sensory ripening. Grapes are harvested by hand, avoiding risks of oxidation and prefermentation occurring. The berries are gently removed from their stalks to prevent breaking their skins. Fermentation takes place in stainless steel vats with temperature control.

**CATA**

Señorío de Hueda Blanco is a pale yellow colour wine, bright with greenish hues. Intense aromas of flowers and citrus fruits. Easy to drink with balanced acidity and a long, persistent finish.



Bodegas Fuenmayor

**SEÑORÍO DE HUEDA**

This Sauvignon Blanc reveals certain basic features of the Rueda varietal wines, but stands out for its nose which is more floral and delicate than fruity.

Nevertheless, it has the intense aromas and clean nose sensations you would expect to find in these wines. A good Rueda wine, aromatic and refreshing.

**SEÑORÍO DE HUEDA'S FAMILY**

