



## Coming of Age

Our first white is a “terroir” wine perfect for laying down, and is the result of 15 years of research.

Made from Sauvignon Blanc grapes planted 20 years ago, it is enriched with a hint of Verdejo and other white wine varieties. Despite the area being traditionally devoted to reds, these varieties have adapted wonderfully to our climate and “terroir” and have soaked up the ancestral spirit of the land.

The sun drenched, sandy and pebbly plot it hails from, ensures the almost perfect ripening of each crop, resulting in an original and surprising wine, bright and straw-coloured with golden hues. Its’ nose is complex, intense and fruity; reminiscent of other grape varieties, with hints of pineapple and grapefruit, toast, butter and bakery.

After 5 to 6 months of ageing in French Oak barrels, a fresh, citric, smoky, and slightly spiced flavour is achieved. It is a wine with body, just the right notes of wood, unctuous, with a long, fresh and delicate finish. It is a faithful reflection of our personality and has huge potential for laying down.





2014

<b>Ageing</b>	5 months in French oak barrels
<b>Appellation</b>	Vino de la Tierra de Castilla y León - Sardón de Duero
<b>Grape varieties</b>	60% Sauvignon Blanc, 40% Verdejo and other white wine varieties
<b>Alcohol degree</b>	13% Vol.
<b>Analytical data</b>	Total acidity: 5,7g/l pH: 3,33
<b>Description</b>	Clean, brilliant, yellow, almost waxy in the glass. On the nose, an intense bouquet of honey, peaches in syrup, ginger, white flowers and mint fused together with notes of smoke. Smooth in the mouth, opening up with exotic citrus and white fruit (grapefruit and apple), merged with a hint of freshly cut hay and aniseed, all blending well with the wood. Perfectly balanced acidity that brings freshness and a lasting finish without stepping on its rounded oiliness. A wine for laying down, a wine full of surprises.
<b>2014 Vintage</b>	<p>The main feature of this vintage is the large number of racemes per plant we found budding on the vines (30% above average). This forced us to do very strict green pruning to adapt production. Autumn and winter recorded 250 l of rainfall, which took the phreatic stratum to maximum capacity. Summer was quite dry (not one single drop of rain fell in August), but water reserves completed the cycle of the vine thanks to good control of the number of racemes on each one. The month of September recorded rainfall of 32 l, which led to the first signs of botrytis. October was a rainy month and that led us to bring the date of the harvest forward, since the grape was already ripe and the rain could have compromised its health. So, white grapes were harvested on 14 September. The harvest of the black grapes began on 24 September and ended on 6 October with Pago Garduña.</p> <p>If we take the heat summation index of the vintage into account, it shows a warmer-than-average climate, which is, in principle, good for quality.</p> <p>The white wine of this vintage is very aromatic. It has excellent acidity and is big and persistent in the mouth.</p>
<b>Production</b>	14.000 bottles and y 900 magnum.
<b>Storage</b>	Storage temperature must not exceed 15°C.
<b>Life</b>	White Wine for Laying Down. Its full potential will develop over the next 10 years

**Abadia Retuerta S.A.**

47340 Sardon de Duero Valladolid/Spain T+34 983 680 314 F+34 983 680 286  
info@abadia-retuerta.com abadiah-retuerta.com