





Nube de Leza García Sauvignon Blanc 2024



THE VINEYARD

In Leza García, in our continuous search for innovation in our wines, we are committed to a unique white wine, the result of the arrival of Sauvignon Blanc in Rioja. We grow our own vineyard located in Valpierre (Alto Najerilla), a limited area for growing vines due to its high altitude.

VARIETY

100% Sauvignon Blanc.

HARVEST

Night harvesting, in the third week of September.

WINEMAKING

Harvested at night to preserve the freshness of the grapes and to carry out a cold fermentation to extract the maximum aromatic potential of the Sauvignon Blanc variety. Subsequently light pressing and fermentation of the clean must in stainless steel tanks.

ANALYTICS

Alcohol: 13% VOL.Acidity: 6,2 g/l (tartaric)Residual sugar: 1,1 g/l

TASTING FEATURES

- Color: Pale yellow with greenish tones and flashes of gold. Clean and bright.
- Aroma: Cold maceration brings out the best aromas from the skins, gently pressed.
 Fine and intense aromas of tropical fruits and floral touches.
- Palate: Fresh, fruity, balanced and pleasant, with a long and exquisite aftertaste.
- **Food Pairing:** This wine combines perfectly with white meats, fish and seafood, grilled vegetables, salty and acid cheeses.

SERVICE TEMPERATURE

6ºC -8 ºC



