



## FUENTE DEL CIERVO WHITE

2025

The 2025 vintage in Castilla-La Mancha combined a spring with moderate rainfall that favored uniform budbreak, followed by a warm, dry summer that accelerated ripening. Cool nights in certain areas helped to preserve acidity, providing a balance between concentration and freshness.



### VARIETIES

Chardonnay and Sauvignon Blanc



### VINEYARDS

This wine is crafted from bunches coming from vineyards strategically selected by the technical team. The winemaker oversees the entire vineyard cycle from pruning to harvest to ensure grapes of the highest quality.



### HARVEST

Through analysis and grape tasting, our winemaker determines the exact moment for harvest. To achieve this, the grapes must reach a perfect balance between potential alcohol and acidity. The harvest is carried out at night to ensure quality and freshness.



### VINIFICATION

The grapes are cooled and undergo skin maceration to enhance primary aromas. They are then gently pressed to obtain the free-run must, which is clarified and inoculated with selected yeasts. Fermentation takes place at low temperature to preserve the aromatic profile. After a brief period on fine lees to gain volume and complexity, the final blend of both varieties is carried out.



### BOTTLING

Following a light clarification, the wine is filtered and bottled. In bottle, it continues to refine and round out until it reaches its optimal moment for consumption. It is at this point that the wine is released to the market.



### TASTING NOTES

It is clean and bright to the eye, yellow in color with greenish hues. An aromatic explosion, dominated by fresh fruit and stone fruit, accompanied by herbaceous nuances and a subtle tropical touch. On the palate, it offers a sweet attack, with a vibrant and fresh acidity that reflects its youth. It stands out for its long and pleasant aftertaste.



### FOOD PAIRING

Pairs well with white fish (grilled, steamed, or raw), fresh seafood and shellfish, raw and marinated dishes, and recipes with citrus, herbaceous, or slightly tropical notes.