

HERMANOS LURTON



2021

The winter of 2020-2021 was warm, with an average temperature of around one degree above the historical average, with a cold spell during the first fortnight of January with the arrival of the Filomena squall, which left us with heavy snowfall and temperatures of -17°C. The winter was wet and the spring was very irregular, with very dry and warm months of March and April and a late spring and early summer with weak but very repetitive rainfall, which forced us to be extremely careful. Finally, the year ended with a rainfall of 450 mm, slightly above the usual. The harvest of our Sauvignon began on the 3rd of September and finished on the 7th of September.

TERROIR

Gravelly soils, with a large clay layer underneath.

GRAPE VARIETIES

100% sauvignon blanc

AGE OF THE VINES

10 years.

DENSITY & YIELD

4000 vines/ha

55 hl/ha.

FIRST VINTAGE

1998

WINEMAKING

This is the first vintage to be vinified with organic grape certification. The year was complicated in terms of health but the grapes came in in excellent conditions of ripeness and health. The grapes were harvested at the beginning of September, harvested by machine at night, pressed and the grapes were cold stored. Fermentation, carried out by indigenous yeasts, took place at around 16°C in a calm but constant manner

AGEING

The wine was kept on its lees from the end of fermentation in September until the beginning of February.

WINEMAKER'S NOTE

Pale and bright golden, good intensity on the nose, it appreciates the oxygen when served, bringing out many nuances. It is complex, with floral, citrus and freshly cut grass notes, and a mineral finish. On the palate it is very sweet, with a sensation of balance that only occurs in great vintages. The acidity is pronounced and direct, with a smooth, uninterrupted passage.

FOOD-PAIRING

Smoked almond, sea bass, Valencia pella with vegetables



92pts Gourmets 91pts James Suckling



D.O. RUEDA

SPAIN

TORO/RUEDA



EUROPE



