

# ASTRALES

SAUVIGNON BLANC 2021

SAHUMÉ

BODEGAS LOS ASTRALES S.L.

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Denominación de Origen RUEDA



The fourth wine for Astrales Blancos Singulares Collection. Produced by well-ripened Sauvignon Blanc grapes in a rather short and concentrated harvest. It shows all its varietal character, accompanied by subtle toasted notes, from which it takes the term "sahumé".

**Grape variety:** 100% Sauvignon Blanc

**Alcohol content:** 13 % vol.

**Vineyards location:** Medina del Campo (Valladolid)

**Type of soil:** poor and deep, moderately calcareous and abundant fragments of pebbles.

**Yields:** 7000 kg/ha

**Vinification:** Grapes are hand sorted. Destemmed and gently crushed. Cold maceration before pressing. Static cold debourbage. Temperature controlled fermentation. Aged on lees in tank, cold stabilization and bottled.

**Ageing:** aged on the fine lees for 4 months in tank stirring weekly.

**Production:** 6.953 bottles.

**Climatology 2021:** January was quite cold, with a week of temperatures below -10° C and snow on the hills due to the Filomena storm that hit the Iberian Peninsula, followed by a rainy and cold February, resulting in a delayed budding. April and May were also cold and rainy, with irregular bloom and a low fruit setting, which reduced the harvest. Beginning of summer was irregular, alternating cold days with very hot ones. Dry and hot summer, with a prolonged drought and especially with a heat wave at the end of August where the vineyard suffered quite a lot. Fortunately, the first two weeks of September were rainy, then the vines regained their freshness and vigor, enjoying excellent weather: dry, sunny and with low night-time temperatures, which caused a late and short harvest with excellent health and quality.

**Astrales Sauvignon Blanc "Sahumé" 2021** shows an attractive golden yellow color with greenish tones. Intense and complex varietal aromas of Astrales Sauvignon Blanc with a tropical character (passion fruit and mango) and herbal notes (tomato plant and boxwood) typical of cold climates, all wrapped in a subtle smoky tone by the contact on the lees from which the wine is taken this qualifying "sahumé" (perfumed with smoke in gastronomy). Powerful and fresh taste, lingering with great intensity and complexity. This wine will continue to age in bottle to candied and spicy fruit tones. Fresh, lingering and pleasant mouth full of aromatic sensations

