

MARQUÉS DE RISCAL SAUVIGNON BLANC

2025 D.O. Rueda

VARIETY USED

Sauvignon Blanc

ALC./VOL **12.5°**

Total Acidity 6.3 g/l

pH **3,15**

Sugar < 2g/l

FOOD PAIRING

This wine goes perfectly with all kinds of seafood and pasta dishes. Ideal as an aperitif.

BEST SERVED AT

Between 8° and 10°C

TASTING NOTES

Pale yellow colour with green highlights. A very complex nose with hints of fresh grass over a mineral base which gives the wine personality, and abundant fresh fruit such as citrus fruits, pineapple or melon. It leaves a fresh, aromatic taste in the mouth and has a clean, long finish.



FEATURES

The French variety Sauvignon Blanc, with which Marqués de Riscal makes this varietal white wine, comes originally from the Loire Valley region. It was introduced in Rueda by Marqués de Riscal in 1974 and today the winery has 70 hectares of estate owned vineyards with an average age of over 25 years.

It is now one of the varieties authorised by the Rueda D.O. Control Board thanks to its great capacity to adapt to the conditions and to produce wines with high aromatic intensity, good balance of acidity and minerality. Marqués de Riscal Sauvignon is made following the same process as the Rueda Verdejo. After a period of cold maceration and after the extraction and clarification of the must, slow fermentation takes place at a controlled temperature so as to protect and preserve the primary aromas which are such a feature of this variety.

Once fermentation is complete, the wine is left on its fine lees to increase the sensation of volume on the palate and to improve its capacity for ageing.

2025 VINTAGE

Temperatures during autumn and winter were slightly higher than average. Budbreak took place in the first days of April, and vine development was moderate during the initial weeks of growth. In the last days of May, extraordinarily high temperatures were recorded for this time of year, coinciding with the onset of flowering. High temperatures were also recorded in June, and during the first half of August maximum temperatures exceeded 38°C for several consecutive days.

Rainfall was significantly above average throughout the first quarter of 2025, resulting in optimal soil water recharge and ensuring adequate water availability during the early months of the vine's active cycle. The first half of May was particularly rainy, increasing the need for phytosanitary treatments due to the high risk of fungal diseases, with the first signs of downy mildew observed during this month. This disease led to a reduction in yield (varying depending on the severity of infection) without negatively affecting grape composition. Rainfall in June was slightly below average, and on July 4th a severe storm accompanied by hail occurred, with approximately 45 mm of rainfall recorded and damage of varying severity observed in many vineyards within the PDO area, significantly reducing final yields in the affected plots. Very little additional rainfall was recorded during the remainder of July, August, and September. Harvest began on August 26th, and during September minimum temperatures were particularly low, creating favorable weather conditions at the end of ripening. The vintage is characterized by reduced yields due to downy mildew and hail damage, together with optimal grape composition for the production of high-quality wines.