

Mantel Blanco Sauvignon Blanc 2020 (White Wine)



Appellation	Rueda D.O.
Grapes	100% Sauvignon Blanc
Altitude / Soil	750 meters / alluvial soils composed of sand, clay and pebbles
Farming Methods	Traditional methods / Sustainable agriculture
Harvest	Machine-picked at night
Production	Grapes were destemmed and underwent an overnight cold maceration with skins prior to pressing, fermented in stainless steel tank
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack	8413498112018 / 8413498112094 / 12

Reviews:

“Prior to the widespread availability of temperature-controlled fermentation vessels, the Rueda region was mostly known for fortified wines in a style we associate now only with Sherry. That style fell into serious commercial disfavor about four decades ago, at which time a lot of Sauvignon Blanc was planted along with Verdejo and alongside lots of Viura. Sauvignon Blanc had by far the best international name recognition, but didn’t really out-perform Verdejo in most sites, and was consequently phased out by most growers and bodegas. Thankfully, the vines behind this wine survived, as it shows true Sauvignon character that sets it off clearly from this house’s excellent Verdejo. The tell-tale notes are of dried herbs and freshly cut grass, but whereas many Sauvignons show these notes on account of under-ripeness, this is both generously ripe and still varietal in character. Rich for the variety, but also admirably “cut” and defined with energetic acidity, this is terrific and very well suited to spring and summer.”

92 points *Wine Review Online*; Michael Franz – April 6, 2021

“The 2020 Sauvignon Blanc from Mantel Blanco is a fine example of this varietal, with an extroverted personality that does not shy away from this grape’s lovely grassiness. The bouquet jumps from the glass in a complex blend of gooseberry, tart orange, fresh-cut grass, salty minerality and a topnote of lime peel. On the palate the wine is full-bodied, focused and bouncy, with a fine core of fruit, excellent soil signature, sound framing acids and a long, wide open and complex finish. I like this quite well, as stylistically, it bears some resemblance to very good Pouilly-Fume, but with the soil Rueda’s traditional salty minerality, rather than the flintiness one finds in that corner of the Loire. This will want drinking over the next few years, as it is bottled under a synthetic cork and only has good, not great acidity.

But, it will be very tasty during its prime! 2021-2024.”

89 points *View from the Cellar*; John Gilman - Issue #91 January/February 2021

