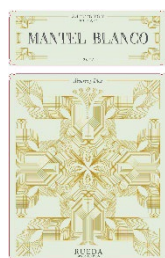


Mantel Blanco Sauvignon Blanc 2024_(White Wine)



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 Size	8413498112018 / 8413498112094 / 12

Reviews:

“Excellent as usual in the 2024 vintage, this Sauvignon Blanc shows multiple interesting attributes beyond the “usual varietal suspects” notes. Yes, there are suggestions of cut grass and dried herbs along with citrus fruits, but there is also real richness and depth of flavor with ripe melon notes adding “bass” to the typical Sauvignon “treble.” Moreover, none of the palate weight is derived from barrel fermentation or aging (as is commonly the case in California.) Despite being relatively rich and juicy, you could still enjoy this with oysters on the half shell as you could with most Sauvignons, but it is an unusually impactful rendition that also be paired with grilled swordfish or even a roast chicken without seeming too thin for a good match. On top of all that, this avoids the pitfalls that lead some consumers to dismiss this variety out of hand: It is aromatically expressive without being pungent, and is refreshing without being too acidic or remotely “screechy.”

92 points Wine Review Online; Michael Franz; August 13, 2025

“The 2024 Mantel Blanco Sauvignon Blanc is every bit as fine as their Verdejo in this vintage. The bouquet hops from the glass in a classic blend of green apple, gooseberry, gentle grassiness, limepeel, white soil tones and a topnote of fruit blossoms. On the palate the wine is bright, complex and full-bodied, with good framing acids, fine depth of fruit, a lovely foundation of soil and a long, well balanced and bouncy finish. The acids here are not quite as zesty as in the Verdejo this year, which will mean it will need drinking up just a touch sooner. Good juice. 2025-2030.” **91 points View from the Cellar;** John Gilman May-June, 2025

