

Mantel Blanco Sauvignon Blanc 2021_(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:

"The 2021 rendition of this wine is every bit the equal of this producer's Verdejo, which is saying something, as the Verdejo is terrific in this vintage, and my experience indicates that Verdejo is the superior variety in the terroir of Rueda, even though Sauvignon has more cachet internationally. Be that as it may, this wine trumpets its virtues at high volume, and there's no denying them: Richness on the level of what one would expect from top global sources for this style such as Collio in Italy or South Styria in Austria, but with excellent balance based on varietally-indicative herbal and citrus notes. This is very close to as rich and ripe as I like my Sauvignon, so my personal preference would be to drink this over the next 6 to 8 months, and then keep an eye open for what this producer manages in 2022."

92 points Wine Review Online; Michael Franz - August 2, 2022

"The 2021 Sauvignon Blanc from Mantel Blanco is a very extroverted and complex example of this lovely varietal. The bouquet simply leaps out of the glass in a mix of gooseberry, fresh lime, loads of fresh-cut grass, citrus blossoms and a lovely base of soil tones. On the palate the wine is bright, full-bodied, focused and complex, with a good core and soil signature, zesty acids and a long, vibrant and flashy finish. This is a wine that does not try to hide any of sauvignon blanc's grassy character, but simply revels in it! Fine, fine juice. 2022-2024."

91 points View from the Cellar; John Gilman - Issue #98 March/April 2022

