



## Esperanza Sauvignon Blanc 2005

### Blanco Joven

### D.O. RUEDA

<b>Type of wine:</b>	Blanco
<b>Winery:</b>	BODEGAS CERROSOL, S.A.
<b>Category:</b>	Joven
<b>Presentation:</b>	Bottle
<b>Vintage:</b>	2005
<b>Contents:</b>	75 cl.
<b>Name of wine:</b>	Esperanza Sauvignon Blanc
<b>Grape variety :</b>	100% Sauvignon Blanc

### History of Brand

ESPERANZA is an innovative project of Axial in the Denominación de Origen Rueda, a region with long tradition producing white wines in Spain, that is becoming more popular and demanded every day for its fresh and fruity wines with a great price-quality ratio. The star grape variety in the D.O.Rueda is "Verdejo", originary from this region at the south bank of the Duero river, which represents the 52% of the planted vineyards, but Viura and Sauvignon Blanc are also very popular, with the 22% and 7% respectively. These grape varieties sometimes are found as varietal wines, but it's also very frequent to find them blended, as they match perfectly.

### Vineyard

ESPERANZA Sauvignon Blanc is made 100% of Sauvignon grapes, one of the most popular grape varieties in this region, coming from 15 year-old vines. The vineyards of Bodegas Cerrosol are quite small (1-3 hectares) and are situated around Santiuste, the village where the winery is located.

### Fermentation

The grapes that are used in the making of this wine are rigorously controlled for hygiene standards, quality, acid content and ph value. The grapes, once stripped are sent to stainless steel maceration tanks where they are cooled to 12°C and stay in contact with their skins for 24 hours in an inert atmosphere to implement primary aromas. Then fermentation takes place at a controlled temperature of 16°C for 14 days with the purpose of preserving the varietal aromas. The wine remains on its lees for around 2 months to increase its complexity and weight of its palate. After that, it is cold stabilized and filtered before being bottled.

### Winemaker's Notes

Pure Sauvignon aromas at the fore with rose petals and tropical citrus fruit on a soft mineral base. Crisp style with a long, elegant finish. The perfect match with fish, seafood, pates, pasta or rice. Serve at 8-10°C.

### Awards

Esperanza Sauvignon Blanc 2004: Bronze Medal,  
LA County Fair Wines of the World, USA 2005

Esperanza Sauvignon Blanc 2004. Gold Medal, Top 10 Wines \$15 and Under. 2005 Chicago Value Wine Challenge Results.