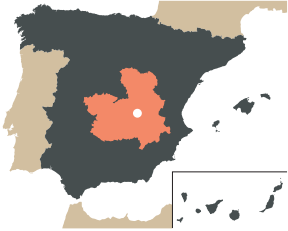


Boyal – Sauvignon Blanc



COUNTRY: Spain
REGION: North-East
Castilla La Mancha
SOIL: Clay and limestone,
800m altitude above sea
level

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.3
- Acidity: 5.3

Boyal is a Spanish adjective related to oxen. For millenia, these animals have been used to work the land and other agricultural purposes, specially for heavy tasks in clay-filled soil like the one in our vineyard. The Boyal is a wine that really shows the agricultural tradition in Spain and its impact in modern day winemaking.

Background:

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Light yellow with green notes. Dominated by flavors of passion fruit, lychee and white peach with some limey green notes on the nose. The freshness continues on the palate with a crisp, well integrated aftertaste.

Grape variety

100% Sauvignon Blanc.
Vines planted in 1988.

Vinification

The grapes are hand-picked, then fermented in small tanks which we pump over several times a day.

This Boyal showcases the classic Sauvignon Blanc refreshing fruity aromas as well as its archetypical green flavors.

