



Bodegas Olarra

FUNDADA EN 1973

AÑARES TERRANOVA

Sauvignon Blanc DO Rueda

VARIETY

Originally from France, this variety adapts perfectly to the elevation and continental climate of the Rueda region. The vineyard from which it comes is located in Medina del Campo at an altitude of over 700 metres. Vines are planted in shallow soils, with a top layer of pebbles and fine clays that help retain water, resulting in wines with more structure than usual for the area. Below the layer of clay on the surface, the soils are poor, with sands and gravels that contribute to producing elegant wines from small berries with great aromatic concentration.

PRODUCTION

The harvest was conducted at night with strict sanitary criteria and following strict monitoring of ripeness levels. After pressing, the must fermented at temperatures between 14 and 16°C for about twelve days, aiming for a full preservation of the aromatic profile and typical smoothness of Sauvignon Blanc. Following some time of ageing on its lees, the wine was clarified and stabilized before bottling.

TASTING NOTES

Añares Terra Nova Sauvignon Blanc shows a pale straw colour with shades of green. On the nose, this wine shows intense citric aromas (such as grapefruit) and tropical notes like passion fruit. Other aromas (white flowers and almond) also stand out and will eventually play a role as the wine evolves in the bottle. On the palate, the first impression is smoothness and hints of honey, followed by a balanced and elegant mid-palate. The finish is long, fresh, with an aftertaste reminding the typical aromas of this variety.

