

FIVE HIDDEN LAGOONS

Our vineyard lies in a unique setting, situated between *Sierra de Gredos* and *Montes de Toledo*, close to "Five Hidden Lagoons". The Sierra de Gredos, a range of granite mountains is less than 93 km from our vineyard.

Cinco Lagunas is glacial cirque that gets its name from the number of permanent lagoons in five separate basins, the main one being the cirque as such. From the highest to the lowest, the lagoons are known as *Cimera*, *Galana*, *Mediana*, *Brincalobitos* and *Bajera*. The water flows through all of them until it cascades out of *Bajera* in a 180m waterfall, joining the water below that comes from *Hoya de las Berzas*.

As the stream runs along the *Pinar* ravine, it forms another lagoon, *the Majalaescoba*, then tumbles down several more rocky steps forming little waterfalls and pools.

Grape varieties:
100% Sauvignon Blanc

ABV: 12.5%

CONTAINS SULPHITES

Sulphur Dioxide: 85mg/L

Total acidity: 6.25 g/l

Volatile acidity: 0.4 g/l

Reductive sugars: 2,5 g/l

pH: 3.2



SAUVIGNON BLANC

A synthesis of soil, air, and vines. The expression of a white grape variety, the Sauvignon Blanc, that reveals a different, unusual, and unique Spanish terroir that has personality and strength.

HOW THE WINE IS MADE

Following a carefully executed *night-time harvest*, the grapes are macerated on their skins for two days to fully capture the expression of the the soils, alcoholic fermentation goes on for 20 days in stainless steel tanks under completely controlled conditions. The wine then remains in contact with its natural lees for a further two months to develop unctuousness, an aftertaste and become fruity and well-balanced.

TASTING

In terms of appearance, the wine is a pale-yellow colour with greenish glints. It displays aromas with very *complex subtleties*, the first to be detected being of ripe lime, nectarine, papaya, and mango, blended with notes of fresh herbs, tomato plant and subtle notes of basil with a mineral background that adds personality. On the palate, the wine is *fresh and aromatic* with a long, clean finish.

PAIRING

Perfect for drinking before a meal or to accompany Mediterranean food, mild cheese, all types of pasta dishes, grilled fish and seafood.

SERVING TEMPERATURE

12-14 °C