

WINEMAKER'S NOTE

S-Naia is born after confirming that the Sauvignon Blanc vines of Bodegas Naia adapted perfectly to the conditions of our soil and climate. It is a fresh, explosive and exotic wine with floral notes and hints of tropical fruit



Laura Sanz, winemaker

PRODUCTION: 65,000 bottles 0,75l

GRAPE VARIETY: 100% Sauvignon Blanc.

WINE AGEING: No ageing involved

Alcohol: 13% Vol.

Total Acidity: 6,5 G/l (tartárico) · **Residual sugar:** 1,5 g/L.

WINEMAKING: The winemaking methods followed are designed to fully maintain the qualities of the grapes obtained in the vineyard as well to strengthen all their organoleptic attributes.

TASTING NOTE: Yellow-greenish colour. Aromatic on the nose with floral, recently-cut grass and subtle tropical fruit notes. It is a very fresh wine on the nose that brings the Sauvignon variety out from a very elegant profile. Refreshing, mineral and very long on the palate.

VINEYARDS

AVERAGE AGE: 25-35 years.

SOILS: The soil is composed of calcareous clays over which lie superficial layers of sandy-clay mixed with cobbles.

CLIMATE: Mediterranean continental climate with dry, cold winters, hot summers and a contrast of temperatures between night and day during the last summer months.

CHARACTERISTICS OF THE VINTAGE: The 2019 harvest has been marked by a reduction in yield due to the scarcity of rain during the vegetative and resting cycles. The weather conditions, however, have allowed for excellent sanitary conditions and optimal ripening. The resulting wines are intense, balanced and of good persistence.

THE WINERY

BODEGAS NAIA was established in 2002 in La Seca, the birthplace of Verdejo in Rueda, with the aim of extracting the best qualities of the original clone of Verdejo in the D. O. Rueda. Since then, it has always produced wines that express the authenticity of a rigorous work in the vineyard. Naia reproduces the model of great white wines in the world: fresh wines that are well-structured, tasty and full of character.

