

PAGOS
DEL REY

D.O. Rueda

Analivia Sauvignon Blanc

Analivia Sauvignon Blanc is made in our Pagos del Rey winery in Rueda, in the province of Valladolid. Sauvignon Blanc is an international variety originally from France that has adapted perfectly to the growing conditions in Rueda.

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Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8-10°C**

Tasting Notes

Light yellow with green hints. The bouquet exudes aromas of juicy peaches, mangoes and papayas, paired with dried herbs and hay. Its palate is fresh, fruity and lively with a light and vivacious finish.

Food Pairing

A perfect companion to most fish dishes, seafood salads, cottage or goats' cheese.

Technical Information

The Sauvignon Blanc grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Run juice is left for some hours to macerate with skin in order to obtain its maximum expression. The wine making process is carefully controlled at every stage. The fermentation takes place in stainless steel tanks between 14 and 16ºC.

Awards

90 POINTS
2026 Tim Atkin: Analivia Sauvignon Blanc 2025