

Pulpo Sauvignon Blanc New Zealand



Felix Solis

Wines of New Zealand

Pulpo Sauvignon Blanc New Zealand

True of its origin, this Sauvignon Blanc captures the essence of the grape grown in the maritime climate of Marlborough. Crafted from vineyards in the Awatere and Wairau Valleys.



vivino

4.2



Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY
Sauvignon Blanc

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING
TEMPERATURE
7-10°C.

Tasting Notes

This wine has the classic aromas of juicy tropical fruit and zesty citrus, with intense flavours of passion fruit and zippy gooseberry.

Food Pairing

A perfect companion to many fish dishes, seafood or medium aged goats cheese.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16° C. The wine making process includes careful handling at every stage.

Awards

GOLD

2025 Berliner Wine Trophy: Pulpo Sauvignon Blanc NZ 2024

2025 Mundus Vini: Pulpo Sauvignon Blanc NZ 2024