

Félix Solís

South Africa – Western Cape

Pulpo – South Africa

True to its origin, this Sauvignon Blanc captures the essence of the grape grown in the cooler maritime climates within Western Cape.

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Region

South Africa is becoming one of the most interesting wine growing areas in the world and especially with wines made from Sauvignon Blanc. Most of the vineyards of this variety are located in the western part of the country, known as 'Western Cape'. Its location is perfectly suited to growing high quality Sauvignon Blanc grapes, providing the ideal combination of growing areas from the milder coast to the colder climate mountainous areas. These conditions give rise to wines of excellent quality, pleasantly aromatic with an intense and expressive flavour.

VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12,5%**	SERVING TEMPERATURE **7-10ºC.**

Tasting Notes

On the nose, it is a clean and direct wine with aromas reminiscent of citrus and tropical fruits. On the mouth, we enjoy intense flavors with floral and herbaceous touches.

Food Pairing

Sauvignon Blanc has a fine and delicate style and can be paired with many types of gastronomy, mainly mild dishes, fish and seafood, cold cuts or salads. It is a perfect wine to enjoy by the glass as an apéritif.

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 14-16º C. The wine making process includes careful handling at every stage.

Awards

GOLD
2025 Berliner Wine Trophy: Pulpo Sauvignon Blanc South Africa 2024
90 POINTS
2025 Decanter: Pulpo Sauvignon Blanc South Africa 2024