

Pulpo



D.O. Rías Baixas Pulpo Albariño

This wine is made from "Albariño" grapes carefully grown in the vineyards at "Val do Salnés" (valley of the salterns) in Galicia, where most vineyards and wineries congregate under the Denominación de Origen Rías Baixas. This grape variety is characterised by its small clusters, early ripening and medium vigour. They are remarkable for their pleasantly impressive fine and distinguished floral and fruity aromas, of a medium intensity and a medium-long finish.

Region

Rías Baixas is a Denominación de Origen which includes a number of vineyards in Galicia, that share some geographical features which characterise and distinguish these idiosyncratic wines.

Lowland areas near the sea are linked to lower stretches of river courses and are characterised by a mild climate and a decrease in rainfall during the summer months.

VARIETY
Albariño

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Served chilled

Tasting Notes

The wine is bright, pale lemon in colour with hints of apple green. Aromas of white flowers, hints of peaches and apricots lead to a fresh, fruity palate and an enjoyable finish.

Food Pairing

Perfect with seafood, grilled octopus ("pulpo" in Spanish), and other typical dishes based on seafood, oysters, or mussels.

Technical Information

Fermentation at a controlled temperature of 16°C in stainless steel tanks.

Awards

GOLD

2025 Mundus Vini: Pulpo albariño 2024

2025 CSWA Best Value Pulpo albariño 2024

SILVER

2025 Berliner Wine Trophy: Pulpo albariño 2024

Pulpo



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.



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
7-10°C.

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

Awards

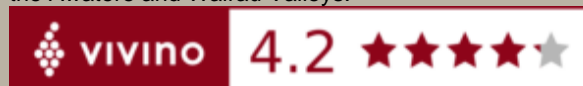
GOLD
2024 Berliner Wine Trophy: Pulpo Sauvignon Blanc South Africa 2023



Wines of New Zeland

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.



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

2024 Mundus Vini: Pulpo Sauvignon Blanc NZ 2023

2024 Berliner Wine Trophy: Pulpo Sauvignon Blanc NZ 2023

2023 The Global Wine Masters: Pulpo Sauvignon Blanc NZ 2022