



Wine of New Zealand Pulpo Sauvignon Blanc

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 Wawatere 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
**Store in a cool, dry place.
Best served chilled.**

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

2020: Sommelier Wine Awards: Pulpo Sauvignon Blanc 2019

2020 Challenge Interntational du Vin: Pulpo Sauvignon Blanc 2019

SILVER

2020 Concurso Mundial del Sauvignon: Pulpo Sauvignon Blanc 2019

2019 Concurso Mundial del Sauvignon: Pulpo Sauvignon Blanc 2018



D.O. Rías Baixas

Pulpo

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
13%

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

DOUBLE GOLD

2018 WSWA Wine & Spirits Tasting Competition Award: Pulpo 2017

GOLD

2019 Gillbert & Gaillard International Challenge: Pulpo 2018

2019 AVGF Palmares National: Pulpo 2018

SILVER

2020 Vinalies International: Pulpo 2018

2019 AVGF Paris International Trophy: Pulpo 2017

92 POINTS

2019 Ultimate Wine Challenge: Pulpo 2018

90 POINTS

2020 Guía Peñín: Pulpo 2018