

Mantel Blanco Sauvignon Blanc 2025_(White Wine)



Appellation	Rueda D.O.
Grapes	100% Sauvignon Blanc
Altitude / Soil	750 meters / alluvial soils composed of sand, clay and pebbles
Farming Methods	Traditional methods / Sustainable agriculture
Harvest	Machine-picked at night
Production	Grapes were destemmed and underwent an overnight cold maceration with skins prior to pressing, fermented in stainless steel tank
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack Size	8413498112018 / 8413498112094 / 12

Reviews:

“The 2025 vintage of Sauvignon Blanc from Mantel Blanco is a fine example of this varietal that would not be out of place in a tasting of Pouilly-Fumé. It is fermented and raised in stainless steel tanks, with the vines grown on the same stony alluvial soils as the estate’s fine Verdejo bottling. The wine’s bouquet is bright and nicely grassy in personality, wafting from the glass in a mix of gooseberry, lime, cut grass, a fine base of soil and a topnote of citrus blossoms. On the palate the wine is bright, complex and full-bodied, with fine mid-palate depth, good soil undertow, zesty acids and excellent balance on the long, vibrant finish. A fine example of sauvignon blanc. 2026-2030.”

92 points View from the Cellar; John Gilman May-June, 2026

