

BODEGAS NAIA

D.O. Rueda

Address: Camino San Martin, s/n

Website: www.bodegasnaia.com

Year of foundation: 2002

Average annual production: 840,000



BODEGASNAIA

Sub-area: Bodegas Naia is located in the village La Seca, which is considered the Grand Cru of the D. O. Rueda and where some of the oldest vineyards of this Denomination of Origin can be found. The bodega's objective since its inception has been to select the oldest Verdejo vines and make great white wines in an area with a proven potential for this purpose

Vineyard: 23.5 ha of own vineyards: 20 ha of which are gobelet trained vineyards with over 40 years of age and 2 ha of young (15 years of age) trellis vineyards. The rest are gobelet-trained Viura vineyards with over 35 years of age. Bodegas Naia works very closely with winegrowers from the region and it has established a strong and sustained relationship with them. These vineyards have an age range between 80 and 130

Altitude: Between 750 and 800 metres

Climate: Within a continental and Mediterranean area of influence. The vineyards suffer extreme seasonal changes of temperature, with a difference of almost fifty degrees centigrade between the harsh winter and the dry, hot summer

Average rainfall: Does not exceed 500 litres per year

Soils: The soils are composed of calcareous clays, over which lie superficial layers of sandy-clay soil mixed with cobbles. The vineyards from which Naiades is made are located in more-sandy soils, with a superficial layer of cobbles

Age of the vineyard: Between 15 and 130 years of age

Varieties: Verdejo, Sauvignon Blanc

Fermentation vats and tanks: Stainless-steel vats and two French oak tanks with a capacity of 10,000 litres each

Ageing: In 100% French oak barrels with a slight and medium char. Barrels with different ages (between 1 and 3 years) and volumes (225, 500 and 600 litres)

Wines: K-Naia, S-Naia, Naia, Naiades

S-NAIA 2018

ORIGIN: S-Naia is born after confirming that the Sauvignon Blanc vines of Bodegas Naia adapted perfectly to the conditions of our soil and climate. It is a fresh, explosive and exotic wine with floral notes and hints of tropical fruits.

TOTAL PRODUCTION: 50.000 bottles.

VINTAGE: 2018

CHARACTERISTICS OF THE VINTAGE: The 2018 vintage was the earliest harvest that is reminded in D.O Rueda, due to the weather conditions that has allowed grapes finishing its maturation cycle 17 days in advance but with an excellent health. However, this harvest has suffered 20 % decrease of the total amount due to frost in may and a deep drought during summer .

The result: structured wines with delicate aromas and a long aftertaste.

WINEMAKING

VARIETY: 100% Sauvignon Blanc.

AGEING: No ageing involved.

WINEMAKING: The winemaking methods followed are designed to fully maintain the qualities of the grapes obtained in the vineyard as well to strengthen all their organoleptic attributes.

VINEYARDS:

AVERAGE AGE: 20 years.

SOIL: The soil is composed of calcareous clays over which lie superficial layers of sandy-clay soil mixed with cobbles.

CLIMATE: Mediterranean continental climate with dry, cold winters, hot summers and a contrast of temperatures between night and day during the last summer months.

TASTING NOTE:

Yellow-greenish colour. Aromatic on the nose with floral, recently-cut grass and subtle tropical fruit notes. It is a very fresh wine on the nose that brings the Sauvignon variety out from a very elegant profile. Refreshing, mineral and very long on the palate.

PAIRING:

It is an ideal wine to accompany fish, sea bass tartar or Nikkei and Asian cuisine.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13% Vol.

TOTAL ACIDITY: 5,9 g/L (tartaric)

RESIDUAL SUGAR: 1.5 g/L

BODEGAS NAIA was established in 2002 in La Seca, the birthplace of Verdejo in Rueda, with the aim of extracting the best qualities of the original clone of Verdejo in the D. O. Rueda. Since then, it has always produced wines that express the authenticity of a rigorous work in the vineyard. Naia reproduces the model of great white wines in the world: fresh wines that are well-structured, tasty and full of character.



BODEGASNAIA



PRESENTATION: 75 cl.

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D.O. Rueda
VINTAGE 2018
VARIETY Sauvignon Blanc
AGEING No ageing