



# Ally Bay Sauvignon Blanc

Spain

Situated at a 740m altitude and combined with a Mediterranean climate and calcerous soils, Sauvignon Blanc grapes thrive, expressing a crisp and vibrant aromatic profile. Not widely cultivated in the area, this varietal is a modern take to express the region's variety of terroirs and possibilities.

## **PRESENTATION**

Ally Bay Winery is located in the region of Ronda, Spain, and operates within the Málaga appellation across 30 hectares. Established in 2010, the estate crafts authentic wines reflecting the terroir. Sensitive to environmental concerns, the estate began its transition to organic farming shortly after their debuts and got certified in 2015, as well as in biodynamics, in 2018.

### **TERROIR**

Situated between 600 and 800 meters above sea level, on calcareous soil. Vineyards selected at 750 meters altitude with a yield of less than 5,000 Kh per hectare.

#### WINEMAKING

Cryo-maceration at 10° C during 6 hours, static cleaning and fermentation at 18° C.

## **VARIETAL**

Sauvignon blanc 100%

# **TASTING**

Shiny pale yellow. Medium aromatic intensity. Flowers and tropical fruits with some notes of honey. Very well-balanced.

# **FOOD PAIRINGS**

Light seafood, un-cooked seafood, crustaceans and salads.

