OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Oro de Castilla Sauvignon Blanc



Bodegas Hermanos del Villar Oro de Castilla is a family-owned winery based in Rueda, dedicated to producing high-quality wines that express clarity, freshness, and site. The estate's history begins in 1955, when Pablo del Villar Escudero arrived in Rueda, laying the foundation for the del Villar family's long-term commitment to the region. In the late 1980s and early 1990s, the family planted their first vineyards with Verdejo, Sauvignon Blanc, and Tempranillo, focusing on varieties best suited to Rueda's climate and soils.

Oro de Castilla Sauvignon Blanc is crafted to highlight varietal purity and terroir rather than intervention. Sourced from the single vineyard La Oliva, located at one of the highest points in Rueda, the vineyard sits on limestone-rich soils that contribute freshness, tension, and aromatic precision. Night harvesting, indigenous yeasts, low-temperature fermentation, and extended lees aging are used to preserve Sauvignon Blanc's expressive aromatics while adding texture and balance.

The wine shows the estate's commitment to precision and restraint, delivering vibrant fruit, mineral lift, and well-integrated acidity. Oro de Castilla Sauvignon Blanc is best enjoyed in its youth, when its energy, aromatic intensity, and crisp structure are most clearly expressed.

WHAT MAKES THIS WINE UNIQUE?: Oro de Castilla Sauvignon Blanc is sourced from the single vineyard La Oliva, located at the highest elevation in Rueda and rich in limestone soils. The wine is made using the estate's philosophy of "extraction with no modification," preserving varietal purity and a clear expression of terroir through native yeasts, low-temperature fermentation, and extended lees aging.

RATING HISTORY: 2025 93WE, 93VM; 2024 92VM; 2023 91VM

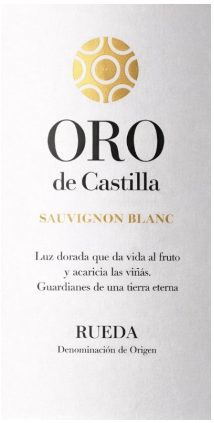
GRAPE: 100% Sauvignon Blanc

PAIRING SUGGESTIONS: Ideal with fish, seafood, white meats, pasta dishes, salads, Asian cuisine, and smoked salmon.



VINIFICATION AND AGING: Grapes are harvested at night at temperatures below 58°F to preserve freshness. After gentle pneumatic pressing with dry ice, the must undergoes natural cold settling. Fermentation takes place at low temperature using indigenous yeasts. The wine is aged on its own lees for a minimum of four months to enhance volume, texture, and complexity.

LOCATION, SOIL, CLIMATE: Produced in the Rueda region from the single vineyard called "La Oliva". The site sits at the highest point of the appellation and is characterized by limestone-rich soils. The Continental climate, marked by hot days, cool nights, and low annual rainfall (16.4 inches), extends the ripening period, resulting in wines that are fresh, crisp, and complex with intense aromatics.



TASTING NOTES Delicate aromas of forest floor, Bosc pear, acacia, and orange blossom lift from the glass and draw in the nose. The palate is beautifully supple in texture with nuanced flavors of dried field grass and lemon peel.

ALCOHOL CONTENT: 13%

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