

Bodega Cauzón, Granada White (2022)

Producer	Bodega Cauzón
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape varieties	Chardonnay, Sauvignon Blanc, Viognier
Region	Andalucía, Spain
Appellation	Granada
Vintage	2022



Sizes

750 mL × 12 — SDIV-0055-22

Distributor's notes

Slightly different this vintage - A white wine made from a blend of Chardonnay, Viognier, Sauvignon Blanc, Doradilla, Perruno & Garnacha Blanca (no longer Macabeo!) organically grown on alluvial soils with a lot of pebbles at an elevation of 1200 meters. The vineyard size is minuscule and all the work is done by hand. Spontaneous co-fermentation of the grapes in stainless steel tanks followed by a 6 months of further aging in stainless. Bottled unfiltered, unfinned, and with zero use of sulfur. Extremely limited production.

About the producer

Ramon Saavedra's family has always owned a small vineyard but would only make wine for consumption. It was a subsistence crop just like any other. He never imagined he could make a living out of viticulture so he pursued a career as a chef. He spent 15 years working in kitchens up and down the Costa Brava until he decided to return to his native Cortes y Graena in the Granada province of Andalucía, a small little town located in the middle of the desert...red rocks and sand as far as the eye can see. It's actually quite an amazing sight. He took over his family's small vineyard and planted another 4 hectares on alluvial soil deposited at the base of Sierra Nevada, all of which above 1000m of altitud. He even planted some ungrafted vines on the sandier parts free of phylloxera. The sun exposure combined with the altitude give his wines the best of both worlds, ripe fruit and structure kept in check by a nice backbone of acidity.

Since planting in 1999, there's been no need for chemicals in the vineyard. That said, he hasn't really needed them in the cellar either. Ramón's terruño speaks for itself so there's not much "winemaking" on his part. Native yeast fermentations, no filtering or fining at any time and no additives of any kind, not even sulfur.
