



TARIMA HILL

TARIMA HILL SAUVIGNON BLANC 2025

BODEGAS Y VIÑEDOS RAFA CAÑIZARES Bodegas Y Viñedos Rafa Cañizares celebrates traditional Spanish wine culture by showcasing its variety, depth and unique terroirs. We concentrate on cultivating Spanish indigenous varieties such as Monastrell, Tempranillo, Merseguera, Macabeo and Moscatel from the regions of La Mancha, Alicante, Valencia, Jumilla and Almansa – each wine telling the unique story of these regions.

Bodegas Y Viñedos Rafa Cañizares was founded in 2004 by fourth generation winemaker, Rafael Cañizares, who was instrumental in the Spanish wine boom of the 1990's. Today, he produces wine under different labels from a variety of DO's. He is passing his winemaking philosophy of diversity, uniqueness and tradition while focusing on quality fruit and minimal intervention to the next generation of the family.

Tarima Hill Winery seeks to reflect the essence of its terroir in each bottle, with an emblem that captures this delicate balance – the passion fruit flower. Its intricate details and mesmerizing qualities symbolize their carefully crafted wines from D.O Alicante's Sierra de la Sima region.

APPELLATION: D.O. Alicante

GRAPE VARIETAL: 100% Sauvignon Blanc

VITICULTURE: Traditional viticulture with low yields in practiced ensuring the grapes are in excellent health and ripeness, prioritizing quality over quantity.

SOILS: The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

CLIMATE: Mediterranean climate with a slight continental influence and receives a mild amount of humidity from the Levante wind, which helps withstand the low rainfall.

WINEMAKING: Freshly harvested grapes are kept in cold storage for 24 hours to enhance the wine's aromatic expression. Around 10% of the wine ferments in used French oak barrels and ages for 6 months. The other part of it is kept in stainless steel tanks with fine lees, while a 3rd part goes into porous concrete tanks. After this process the wine is carefully blended to achieve balance to the wine.

TASTING NOTES: Full of expressive characteristics, showcasing fruity nuances with aromas of yellow apple, citrus and Mediterranean herbs. Subtle hints of oak aging completes the complexity of the wine.



12pk/750ml

ANALYTICAL DATA

ABV: 12.5%
RS: 5.1 g/L
TA: 6.1 g/L
pH level: 3.22



WINEMAKER Rafael Cañizares