



Verdejo

D.O. RUEDA

Harvest and Winemaking

The making of this white Rueda Verdejo, begins with picking the grapes at night, and bringing them to the winery, if possible, in the early hours of the morning, to try to prevent any possible oxidation which might decrease their aromatic potential.

The grapes are first destalked and transferred to the macerators where the on-skin crio-maceration over a period of between 5 and 8 hours. The grapes are then pressed, separating the free run juice from the press juice, which is not suitable for top quality wines.

The alcoholic fermentation is done at between 12 and 15 °C. and lasts for around 15 days. Once it has finished, the wine is racked bright and held on its fine lees for a minimum of two months to allow it to round up and develop, softening out the characteristic bitter notes of the Verdejo.

This style of wine does not undergo a malolactic fermentation, in order to preserve the freshness and the medium acidity levels of the wine. Finally it is clarified, cold, tartrate stabilised, amicrobically filtered and bottled.



Tasting Note

Lemon yellow in colour with flashes of green. Clean and star bright.

On the nose it is complex and intense with tropical aromas dominating, but bound to elegant low mountain woodland aromas and subtle touches of fennel.

On the palate it is fresh, full and flavoursome, with good acidity, good length and a fine finish which delivers that characteristic lightly bitter note of the Verdejo.

Coupage:

85% Verdejo
15% Viura

Analysis:

Alcohol: 13,5% vol
Total acidity: 4 g/l
pH: 3,22
Residual sugar: <2g/l

