VERDEJO

2016

D.O. RUEDA

Verdejo de Rueda

VINEYARDS AND YIELDS

Our own vineyards in Serrada (102ha) and La Seca (23ha) are planted mainly with Verdejo. These are cultivated with care and yields are moderate (around 6.800kg per HA or 48HL/HA in 2014) allowing us to reveal in full the character derived from this superb variety and the virtues of this area within the Rueda D.O.

SOIL

The quality of our vineyards is first-rate: these are planted on poor, gravelly, sandy soils and some brownish-grey, limestone soils.

PREDOMINANT CLIMATE

Continental with marked seasons.

HARVEST

The grapes are collected during the night when temperatures are cooler so as to keep intact and strengthen their attributes.

VINIFICATION

Following collection during the night in perfect condition, the grapes are chilled before the must is selected using a gentle pressing process. Fermentation takes place on the finest lees at controlled temperatures of 15-17ºC. Afterwards, the wine is kept on its finest lees until just before stabilisation and bottling.

TASTING NOTES

Bright, greenish straw colour. The nose reveals its floral, mineral character with notes of citrus fruit (grapefruit). The Verdejo grape comes through with intense, clean, racy flavours of green apples and lemon peel. This Verdejo from our own vineyards is gradually attracting followers and achieving recognition for its excellent quality.

Serve at 6-8°C.

ABV: 13,5%.

RELEASE DATE

January 2017

GRAPE VARIETY

100% Verdejo

WINEMAKER

Carmen Blanco