

# VERDEJO

2018

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.

## HARVESTING

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 15-17°C. Afterwards, the wine is kept on its finest lees until just before stabilisation and bottling.

## TASTING NOTES

Intense bouquet of apples, pears and white peaches with mineral notes and a depth of fresh herbs. Clean, vibrant and full in the mouth with well-defined structure. Fresh and lively character, enhanced by a pleasant, slightly tart finish.

ABV: 13,5%.

## RELEASE DATE

January 2019

GRAPE VARIETY  
100% Verdejo

WINEMAKER  
Carmen Blanco