

## VERDEJO

### GRAPE VARIETIES

100% Verdejo



2022

D.O. Rueda



### OENOLOGIST

Carmen Blanco

### VINIFICATION

Made exclusively from our own plots surrounding the winery. The grapes, harvested in an impeccable state of health, are subjected to a cooling process before being gently pressed in an inert atmosphere, without oxygen. Fermentation is carried out under controlled temperatures of between 15 and 17° C. Depending on the areas of the estate, different protocols are followed with different yeasts to extract its full potential. Subsequently, the wine is kept with its fine lees and a careful work of refinement, until the time of stabilization and final bottling.

### VINEYARDS & YIELDS

The Verdejo variety is the majority grape variety in our estates in Serrada (102 hectares) and La Seca (23 hectares), villages of great tradition and quality in the Rueda Denomination of Origin. Vines cultivated with care and moderate yields, with modern viticultural techniques and great respect for the environment.



### HARVESTING

The grapes are harvested during the night at cool temperatures in order to preserve and maximize their organoleptic qualities and avoid oxidation.

### SOILS

The estate sits on poor soils, mostly gravelly soils typical of Rueda, with areas of high quality sandy soils.

### PREVAILING CLIMATE

With a marked Continental influence, very suitable for a correct maturation of this variety, giving fresh, intense wines of great finesse and elegance.

### TOTAL TIME IN BARREL

No barrel aging.

### LAUNCH MARKET

December 2022.

### TASTING NOTES



An elegant, subtle bouquet of white fruit aromas and fine citrus notes. Pleasing mouth-filling palate. Vivid, flavoursome fruits unfold balance, freshness with a fine touch of grapefruit providing a pleasing finish. This wine clearly displays our sought-after refinement and complexity.

91 MUNDUS VINI/GOLD MEDAL

Serve at: 6° -8° C.

Alcohol content: 14 % Vol.

Wine suitable for vegans

