



VERDEJO

2019

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 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 and fragrant bouquet of white peaches combining a touch of citrus fruit. Deliciously round in the mouth with fresh and lively balanced fruit flavours and a hint of grapefruit in the background that lingers nicely on the finish.

ABV: 13,5%.

RELEASE DATE

December 2019

GRAPE VARIETY
100% Verdejo

WINEMAKER
Carmen Blanco