



# VERDEJO

2020

D.O. RUEDA

*Verdejo de Rueda*



**GRAPE VARIETY**  
100% Verdejo

**WINEMAKER**  
Carmen Blanco

## VINEYARDS AND YIELDS

The majority of the vineyards we own in Serrada (102 hectares) and La Seca (23 hectares) are dedicated to plantations of the Verdejo variety. Carefully cultivated vineyards with moderate yields allow us to achieve remarkable results and convey the characteristics of this excellent variety.

## SOIL

The area surrounding the estate is of poor gravelly soil, typical of the Rueda region, with areas of high quality sandy soil.

## PREDOMINANT CLIMATE

Distinct continental influence.

## HARVESTING

The grapes are harvested at night, at cool temperatures in order to preserve and maximize their organoleptic qualities.

## VINIFICATION

Made exclusively from our own plots surrounding the winery. The grapes, harvested at night in an impeccable state of health, are subjected to a cooling process before proceeding to a selection of the musts by gentle pressing. Fermentation with the finest lees is carried out at controlled temperatures of between 59° and 62.6°. Subsequently, the wine is kept with its fine lees and a careful refining process until the time of stabilization and final bottling.

## TOTAL TIME IN BARREL

No barrel aging.

## TASTING NOTES

Elegant, subtle nose, unveiling the fragrance of white fruits with fine citrus notes. An outburst on the palate, lavish and intense. Crisp and tasty fruit unveil balance, freshness and a fine touch of grapefruit that lingers on the mouth. It clearly represents the elegance and complexity we are looking for.

Serve from 43° - 47° F.

Alcoholic graduation: 13,5 % Vol.

## RELEASE DATE

December 2020