



VARIETY
100% Verdejo

OENOLOGIST
Carmen Blanco

VINEYARDS-YIELDS

Verdejo is the main grape variety of our vineyards in Serrada (102 hectares) and La Seca (23 hectares), traditional villages of outstanding quality in the Rueda Denomination of Origin. The vines are meticulously grown with moderate yields, using the latest viticultural techniques which are highly respectful of the environment.

SOILS

The estate sits on poor, mainly gravelly soils typical of Rueda, but with other higher quality areas of sandy soils.

PREDOMINANT CLIMATE

Strong Continental influence, well suited to the appropriate ripening of this variety, producing fresh, intense wines of great finesse and refinement.

HARVEST

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

VINIFICATION

Produced exclusively from our own plots of land surrounding the Bodega. The grapes, collected in optimum sanitary conditions, are cooled before being gently pressed in an oxygen-free atmosphere. Fermentation is undertaken at monitored temperatures of between 15 and 17° C. Differing protocols with varied yeasts are followed depending on the areas of the estate, in order to maximise their full potential. The wine is then left on its fine lees and carefully refined until stabilisation and final bottling.

TOTAL TIME IN BARREL

Not required.

TASTING NOTES

Elegant, subtle nose, revealing aromas of white fruits with delicate citrus notes. Intense and powerful on the palate. The vibrant and flavourful fruits reveal balance, freshness and a fine touch of grapefruit, providing a pleasant and long-lasting finish. This wine clearly expresses the finesse and complexity that we aim for. Serve between 6° -8° C.

Alcohol content: 13,5 % Vol.

COMERCIALISATION

December 2021