

ARAEX

Grands

Spanish Fine Wines

ROLLAND & GALARRETA

RUEDA 2016

D.O. RUEDA

Two cultures and two different winemaking styles but a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine entrepreneur Javier Galarreta. They both believe that Spain has excellent terroir and extensive knowhow to make great quality wines with real projection in the international markets. As one of the most influential winemakers in the world, Michel Rolland has worked with wineries across 13 countries and has influenced many

aspects of both the French and global wine industry. Since establishing ARAEX in 1993, Javier Galarreta has applied his knowledge on management and strategy to place Spanish wines among the greatest. The company, which was expanded in 2001 to add a wider range of Spanish wines to the Rioja portfolio, is one the leading wine exporters in Spain. An innovative project: France meets Spain.

THE HARVEST

Vintage 2016 started with a variable winter in with milder temperatures than previous years. Frosts were less usual and softer than average. However, it was one of the rainiest winters. Spring was also cold and rainy and late frosts came at the beginning of May. Temperatures raised beginning in June, leading to heat extreme and drought during July and August. From late August and September, differences between day and night temperatures fostered a slow ripening and some rainfall compensated for the hot summer. Differences between the rain-fed and irrigated vineyards were significant, not only in terms of yields, but also in alcoholic and phenolic ripening.

Typical Rueda gravelly soils helped to balance water regulation with good drainage during the rainy season.

VINIFICATION

Mechanical harvest during the night is made to avoid high temperatures typical of the region. Must is cold macerated with the skins with extreme care to avoid any oxidation. Low temperature alcoholic fermentation with selected yeast preserves primary aromas. After this process wine does fine lees contact in barrique during 3 months to round typical acidity of Verdejo grape and strengthen its structure. Only 5% of the liquid ferments in new French oak barrels and then ages on the lees.



TASTING NOTES

Colour: Bright straw yellow colour.

Nose: A fine, fresh, aromatic nose with tropical fruits followed by melon, mineral and floral aromas. Complex and intense.

Palate: Crisp and round, with a dominance of tropical fruits and citrus notes. It displays an impeccably balanced acidity, outstanding depth and volume, giving way to a persistent and ample finish.

Food Matches: Seafood and fish dishes, rice, pasta and white meats.

TECHNICAL SPECIFICATION

Varietals	100% Verdejo
Vine Age	23 Years
Fermentation Temperature	16°C
Fermentation & Maceration Period	10 Days
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,64g/L
pH	3.2
SO2 free (mg/l)	29mg/l
Residual sugar (gr/l)	2,4g/L
Suggested temperature for serving	8°C
Winemaker	Michel Rolland