



Verdejo

Varietal Blend: 100% Verdejo
Vintage: 2019
D.O.: Rueda
Winemaker: Marilena Bonilla
Age of Vines: 20 years old
Soil: Sand & gravel topsoil with clay



TASTING NOTES

Color: Greenish straw color, bright and vibrant
Nose: Pronounced aromas of tropical fruit, green apple and citrus
Palate: Dry with bright acidity, medium weight and a soft texture
Finish: Long, fresh and balanced

CLIMATE & VINTAGE NOTES

Due to the vineyards latitudinal location and elevation (2,600ft), the climate is Mediterranean with some continental influence - cold winters and short springs, and very hot and dry summers. This extreme weather forces the vines to look further into the subsoil for nourishment. In 2019, winter & spring were very dry and temperatures slightly higher than usual, with no notable frosts. Summer was constantly warm, without heat waves or storms. Drought was present in several vineyards. September, although warmer than usual, had days of rain-fall, slightly higher than normal.

TECHNICAL DATA

pH: 3.13 VA: 0.19 g/l ALC: 13%
TA: 5.52 g/l Harvest: 8th of Sept. Lees contact: 3 months

ELABORATION

The grapes were harvested at night and cold macerated for 4 hours. The must was then pressed in an inert atmosphere and static debourbage. The wine was fermented in stainless steel tanks, separated by vineyards parcels. The wine was aged on the lees for 3 months.

PRESS

91 Points - James Suckling - "A creamy and fruity white with an attractive texture to the dried-apple and honey character. Some pear, too. Medium to full body. Round. Drink now."



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