



Verdejo

Varietal Blend: 100% Verdejo
Vintage: 2020
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 tropical fruit, green apple and citrus with notes of fennel
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 2020, winter was dry & spring was very warm with no notable frosts. Summer was warmer than usual, without heat waves or storms. September, although warmer than usual, was rainy, but with no affect on harvest. In general, the vegetative cycle was advanced and rigorous, yet the yield was less abundant than expected, which resulted in great quality. Full maturation was reached the first week of September—harvested at night, September 5th & 6th.

TECHNICAL DATA

pH: 3.13 VA: 0.19 g/l ALC: 13%
TA: 5.3 g/l Lees Contact: 2 months Yeasts: Indigenous

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 2 months.

PRESS

90 Points - Wine & Spirits - "This wine's scents of oranges and apple blossoms carry through to a light and creamy richness. It's simple and fat, a clean white to serve with a chicken-and-serrano ham tortilla. "



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