

# LAN

## VERDEJO 2022



### GRAPE VARIETIES:

100 % Verdejo

### VINEYARDS:

Selection of plots, all ranging between 17 and 30 years of age, from our own vineyards (Los Llanos and Avutarda Estate) and from long-standing suppliers (El Gato Estate). Yields of 7,000 kg/ha.

Vineyards located at 700 metres above sea level, divided into plots classified to express the personality of the terroir. Soils with a high concentration of pebbles on the surface, low organic matter content, and good aeration and drainage.

### WEATHER CONDITIONS:

A warm winter marked by extreme drought, was followed by a dry spring, with barely 90 mm of rainfall. The summer was extremely hot with several heat waves and tropical nights. The Verdejo harvest began on the 8th of September and ended on the 26th of September, with some breaks due to rain and the lack of full ripening in some plots as evidenced by monitoring and sampling.

### WINEMAKING:

Harvested at night to ensure that the grapes entered the winery at lower temperatures of between 10°C and 15°C, in order to protect the varietal aromas. Harvesting at night also results in significant energy savings, thus improving sustainability during the winemaking process. Pellicular pre-fermentation maceration at a low temperature before pressing, to extract all the aromatic characteristics of the Verdejo variety from the skins.

### TASTING NOTES:

Pronounced aromatic complexity marked by white fruit and mineral notes, as well as hints of aniseed. Broad and full-bodied on the palate, with a creamy texture and a spark of noticeable acidity that extends the palate and lengthens the finish.

### FOOD PAIRING:

Cold starters, vegetables, rice dishes, fish and white meats.

### SERVE:

Between 8°C and 10°C.

Our commitment to **neutralising our impact on the environment** has led us to reduce the weight of our bottles to 410 g.

**ANALYTIC DATA:** G.A. (%Vol): 13,5/ T.A. (g/l Tartaric Ac): 6,2 /PH 3,12 /V.A (g/l Ac. Acetic acid): 0,28/PTC 9 /A420: 0,056

