



Verdejo

Varietal Blend: 100% Verdejo
Vintage: 2021
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 2021, winter was humid & spring was warm with no frosts. Summer was dry, without any significant heat waves. September, was humid with scattered rain, but with no affect on harvest.

TECHNICAL DATA

pH: 3.2 VA: 0.31 g/l ALC: 13.2%
TA: 5.5 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

91 Points - James Suckling



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