

LOESS

COLLECTION

WINE

Viticulture: The grapes come from a vineyard called La Serna in the municipality of Nava del Rey. It extends over an area of 2 ha and was planted using the goblet system in 1936. Bodegas Miguel y Ruano has a contract whereby we oversee the cultivation of the vines and buy all the vineyard's production. The production of this vineyard is less than 4,000 kg/ha.

Harvest and production: The harvest takes place in September and the grapes are selected in the vineyard prior to being transported to the winery, under the supervision of Bodegas Miguel y Ruano's oenologists, on small trailers with a capacity of less than 1,000 kg.

The crushed grapes are subject to cold maceration before being pressed, then the must is racked; that is to say, the clear must is separated from the solids which have precipitated (gross lees or sediment). The racked must is run off into new French oak casks from various coopers, where it undergoes a slow and very controlled fermentation. The wine remains in contact with its lees in the same casks for between five and seven months, depending on how the particular wine performs in the wood, and is repeatedly stirred (batonnage). It is then aged on its fine lees in a stainless steel tank until it is bottled.

Bottled in July of the year following harvest.

Marketed as from the September of the same year.

Production: 5,500 bottles.

TASTING NOTES

Bright yellow with green tones. Clear and bright.

On the nose the first, strong impression is of floral and white fruit aromas, tropical fruit and grassy, balsamic notes in the background, which lend freshness to the wine, all blended harmoniously with tertiary aromas coming from the wood. The latter are very subtle in the unswirled glass but become more apparent once the wine has been allowed to breathe on the table.

It enters and fills the mouth smoothly and pleasantly. It is an explosive and complex wine in terms of aromas and the combination of woods makes it a voluptuous wine but at the same time lends it a balanced acidity which will ensure it a long life and freshness. Very persistent in the mouth with the slight hint of bitterness at the end which is typical of this grape.

Designation of Origin: Rueda.

Varietal: 100% Verdejo.

Barrel ageing: New French oak casks.

ABV: ± 13.5%.

Serving temperature: 10 °C.

