

LOESS

WINE

Viticulture: The grapes from this vintage come exclusively from a vineyard planted in 1998, trained along a low vertical trellis, on drip-irrigated land in the municipality of Rueda. The vineyard extends over an area of 4 ha and its most important feature is its soil. It is located on a Quaternary terrace overlooking the River Duero. This gives it a soil profile with an 'A' horizon consisting of sand and pebbles on top of a 'B' horizon of limestone and clay where the roots of the vines can be found.

Harvest and production: The grapes are vatted in stainless steel tanks, where initial maceration takes place for some hours at a temperature below 8 °C. Then the mash is pressed and the liquid extracted (the must) is run off into stainless steel tanks, where it is racked which consists of removing the solid particles suspended in the must. The resultant clarified liquid then undergoes alcoholic fermentation, also in stainless steel tanks. The fermentation temperature is around 16 °C.

After fermentation, the wine with all its fine lees undergoes continuous batonnage to keep them in suspension.

The aim is to ensure a greater volume in the mouth and to enhance the wine's aromatic profile. The wine is bottled twice a year, in January and in June.

Production: Around 45.000 bottles.

TASTING NOTES

The wine is a deep, bright chrome yellow with green reflections; clear and bright.

The nose is intense with notes of white fruit, peach and pineapple predominating over a background of balsamic aromas.

On the palate it is very rounded, well-structured and palate filling. Fresh, with a touch of acidity and a slight bitterness at the finish which lends the wine youthfulness and liveliness. A long and persistent finish; retronasally the same fruits we discovered on the nose reappear and give the wine a hint of sweetness.

Designation of Origin: Rueda.

Varietal: 100% Verdejo.

ABV: ± 13%.

Serving temperature: 10 °C.

