



Designation of Origin

Rueda

Vintage

2022

Ageing

Young wine.

Type of bottle

White Burgundy of 75 cl.

Varietals

Verdejo (100%).

Winemaking

Made by direct pressing with a slight maceration in the press itself. Medium settling, to accentuate the varietal aromas of the musts and fermentation at low temperature. The wine remains in contact with its fine lees until bottling.



“ Intense and very aromatic wine. Pleasant herbal notes in the mouth and with a good balance between fruit and acidity. ”

Roberto Martinez. Winemaker.

Tasting Note

Bright straw yellow color with greenish reflections. Intense and very aromatic on the nose, with notes of stone fruits, white fruits and citrus. Aromas of hay and hints of aniseed are appreciated. Very balanced and intense on the palate with a long persistence where fresh fruit notes reappear.

Analysis

ABV: 13 % vol.
Free SO₂: 23 mg/l.
Total SO₂: 95 mg/l.
Total acidity: 5,1 g/l (a.s.).
Volatile acidity: 0.29 g/l (a.a.).
Residual sugar: 1,4 g/l.

