

ayre

VINTAGE: 2010

Varietal Composition: Verdejo 100%

Harvest Information

The Verdejo grape variety, autochthonous to Rueda's region, accounts for the singularity and exclusive character of our wines. In 2010, the Verdejo destined for Ayre was harvested during the second half of September. In order to obtain a perfect balance of acids and sugars, we carefully selected the berries in the vineyard to make sure they had reached optimal maturity.

To a distinctly late start of the 2010 growth cycle, we have to add heavy rainfall and cooler than average temperatures during the months of May and June, all of which delayed vine development even further. Hot temperatures in July and August, along with the total absence of rains during that spell, meant an unusually slow maturation cycle, a comparatively late vintage, and therefore healthier and higher quality grapes.

The vines that yield the fruit to make this wine are over 15 years of age and dry farmed in both bush and trellis systems. Relatively low yields (at 7500 kg/ha) account for higher concentration and ultimately greater wines.

Winemaking

The must undergoes a short (six to twelve hours) maceration spell with the skins at a temperature of 6 to 8° C, in order to extract aromatic compounds and achieve a more pronounced varietal character as well as a richer and more expressive palate, a process further achieved by means of a long settling period to increase fruit aromas through longer contact of the must with grape skin elements such as phenolics.

Fermentation takes place at low temperatures of about 14 to 16°C, which help to maintain and even increase varietal character.

Tasting Notes

Appearance: Straw yellow colour with a vivid green tinge. Clean, brilliant, neat and inviting.

Nose: Medium-intensity aroma, with prominent varietal features, it shows predominantly green apple and citrus fruit (lime, grapefruit) notes, along with some apricot and peach nuances, some floral hints (acacia, hawthorn) and a fragrant herbal and balsamic character (fennel, hay, aniseed).

Palate: Fresh, rich and complex, it shows good Verdejo varietal notes and a long finish. With good structure and a lovely acidity, it features also a powerful aftertaste of aniseed and white flowers, as well as some expressive citrus fruit (grapefruit, lime) nuances.

Analytical data

Relative Density: 20/20: 992,5

Alcohol degree: 13% vol.

Total Acidity: 5.33 g/l (Tartaric Acid)

Volatile Acidity: 0.26 g/l

pH: 3.22

Free Sulfite: 28.8 mg/l

Total Sulfite: 126.8 mg/l

Reductive Sugars: 2.6 g/l

CO₂: 1.155 mg/l



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