

20 DE ABRIL – 2019 Verdejo 100% Organic

HARVEST

The 2019 harvest cycle was shorter than usual with a lack of rain during the collection which happened from 10th to 20th in September. The vineyards used in the production of this wine are 13 years old and since they were planted have been farmed organically.

The production yields of our grapes in this harvest (kilograms / hectare) were from 6,000 to 8,000 kg / ha. This results in a higher concentration of the grape components and therefore a higher quality of the wine.

WINEMAKING

Maceration of the must with the skins is carried out for 6-12 hours and at a temperature of 6-8°C. This causes a greater extraction of the aromatic and varietal components, as well as enhances the sensations in the mouth.

The racking is long, increasing the contact of film substances with the must for more fruity aromas contribution.

The fermentation takes place at low temperatures, 14-16°C, which helps to maintain and intensify the varietal character.

After the fermentation, the wines are kept for a period of time in contact with the fine lees, in order to increase the structural characteristics of the wine, providing fatty acids and wider and glyceric sensations in the mouth.

The clarification in all our wines are made without any product from animal origin.

TASTING NOTES

On the sight: Yellow-green color with medium intensity. Clean, bright and well presented.

On the nose: High intensity, with a marked varietal character. Notes of green apple and citrus aromas (lime, grapefruit), which are complemented by peach, apricot and with pleasant floral nuances (hawthorn, acacia), well combined with a balsamic finish (fennel, hay and aniseed).

On the palate: Very well balanced with a fresh and crispy acidity. Very powerful with a good expression of Verdejo that lasts long. Retronasal with herbal and spicy aromas with a certain presence of citrus fruits (grapefruit and lime).

ANALYSIS

Alcohol content 13.3% vol

Total acidity: 6.73g / l expressed in tartaric acid

pH: 3.30

Total sulfur: 95mg / l

Acetic acid: 0.34g / l

Reducing sugar: 2.5 g / l

