

VERDEAL 500 FLORES – 2018 Verdejo 100% Fermented in oak.

HARVEST

The 2018 harvest has been fast without climatic setbacks, selecting the plots to collect every day the vineyards that have reached the ideal parameters. The harvest is carried out at night in order to avoid oxidations in the musts caused by sunlight. This helps take advantage of the cool evening temperatures that allow the entry of the coldest grapes into the cellar, thus helping to improve quality of the wines and as well as important energy saving. The quality of the grape has been favored by the frosts and the summer drought.

The vineyards used in the production of this wine are over 35 years old, both in bush, trellis, and rainfed. The production yields of our grapes in this harvest (kilograms / hectare) were from 4,500 to 6,000 kg / ha. This results in a higher concentration of the grape components and therefore a higher quality of the wine.

WINEMAKING

A skin maceration of the must is carried out with the skins for 4-8 hours, at 6-8°C for a greater extraction of the aromatic and varietal components. The fermentation takes place in 500-liter French oak barrels with very low toasting for respecting the variety and the fruit.

After fermentation, the wines are kept for at least 15 months in the barrel and in contact with the fine lees. Often stirring them to increases the structural characteristics of the wine, providing fatty acids and broader and glyceric sensations on the palate.

TASTING NOTES

On the sight: Very attractive color, straw yellow hue of high intensity, with deep green highlights. Very bright.

On the nose: High intensity, fresh fruit (green apple) first sensations and stone fruit (peach), clear nuances of white flower, which give way to balsamic tones (eucalyptus, aromatic plants of the forest and fennel), all in harmony with soft wood aromas, which add complexity with spicy and mineral tones.

On the palate: Intense, fresh, tasty with a freshness and friendly warmth and a pleasantly bitter finish. Structured wine with a complex and very glyceric finish. Very long stay in the mouth, where the retronasal reminds us the balsamic and toasted aromas of the noble wood back.

ANALYSIS

Alcohol content 14.4% vol
Total acidity: 6.12 g / l expressed in tartaric acid
pH: 3.22
Total sulfur: 110mg / l
Free sulfur: 22 mg / l
Reducing sugar: 2.90 g / l

