

VERDEAL – 2019 Verdejo 100%

HARVEST

The 2019 harvest cycle was shorter than usual with a lack of rain during the collection, which happened from 10th to the 20th in September. The situation improved the work in the vineyard and benefited the quality of the grapes. Another factor which helped, was the fluctuation of the temperatures between day and night that gave a great balance between sugar and acidity. The mentioned lack of rain, especially during spring and summer has reduced the production 10% compared with 2018, but on the other hand the quality of the grapes have been increased.

The vineyards used in the production of this wine are 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 resulted 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 at a temperature of 6-8°C. This results in a greater extraction of the aromatic and varietal components, as well as to enhance the sensations on the palate.

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 at 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: Pale straw color, with intense green nuances. Bright and very well presented.

On the nose: High intensity. Notes of fresh fruit (green apple), stone fruit (peach) and citrus nuances (grapefruit, lemon peel) emphasizing its freshness, which gives way to intense tones of mountain herbs and white flowers, with a delicate balsamic and mineral background and an aniseed finish.

On the palate: Wide mouth, elegant and fresh, well structured. Tasty and balanced. Complex, long and very aromatic finish with pleasantly bitter tones that give it length and an ending with hints of fresh fruit, balsamic and fennel.

ANALYSIS

Alcohol content: 13.8% vol

Total acidity: 5.82 g / l expressed in tartaric acid

pH: 3.26

Total sulfur: 95 mg / l

Acetic acid: 0.35 g / l

Reducing sugar: 2.1 g / l

