

**DESCRIPTION** 100% Verdejo. 100% Rueda D.O.

**VINEYARD** “Reguilón” and “Valdeculebro”, “Los Tordos” and “Almendreras” are the parcels on which we harvest our Verdejo grapes, espalier-trained vines, at least 10 years old. Altitudes vary between 700 and 800 metres. We apply sustainable winegrowing techniques with minimal use of phytosanitary products to respect the vineyard biodiversity and ecosystem.

**HARVESTING** The vineyard soil, consisting of fine layers of sand intermingled with gravel, encourages a correct maturation process by reflecting the sunlight and retaining heat. Harvesting is mostly mechanised and performed at night, selecting the grapes when they are at their peak of ripeness to preserve all their organoleptic qualities and avoid oxidation processes.

**WINEMAKING** Light cold maceration at 8-10°C. Low-pressure pressing to extract the best quality must. Static debourbage at low temperature. Controlled fermentation at 15-16°C in stainless steel vats. The wine remains on its fine lees for 3-4 months.

**ALLERGENS** Gluten Free. Suitable for Vegans. Contains sulfites.

**TASTING NOTES** Bright straw yellow colour with greenish iridescent hues. High-intensity aroma, elegant and complex. A notable fruity tone that blends white fruits (apple, pear) with topical notes and herbal aromas (fennel, chamomile) against resinous undertones, affording warmth that is between menthol and spicy. Its mid-palate is vibrant, sparkling, busting with life, fruity, fresh and balanced, with a slight final bitterness, characteristic of the Verdejo variety. Its ageing on fine lees gives it great structure and persistence, leaving a lingering, pleasant aftertaste on the palate.

