

DESCRIPTION

Wine made with the best Verdejo grapes from our Rueda and La Seca vineyards.

VINEYARD

"Las Amapolas" vineyard, over 20 years old and located in Rueda. Espalier-trained vines on sand-clay soil. "Los Batanes" vineyard, over 20 years old and located in La Seca. Espalier-trained vines on sand-clay soil, very pebbly surface (gravel). We use sustainable winegrowing techniques with minimal use of phytosanitary products to respect the vineyard biodiversity and ecosystem.

HARVESTING

Night harvesting when the temperature is cool. Part of the grapes are harvested early to increase aromatic intensity and the rest later on, seeking to endow the wine with good structure and complexity on the palate.

WINEMAKING

Light cold maceration at 8°C Low pressure pressing and static debourbage at low temperature. Only the very highest quality free-run juice is used to make Viore Verdejo. Very slow fermentation at a controlled temperature of 15° in stainless steel vats. Maturing on fine lees for a period of 2-3 months.

ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES

Pale straw yellow with bright greenish hues. Fragrant and, at the same time, clean, a powerful olfactory combination revealing the presence of tropical fruits, stone fruits and citrus notes with subtle reminiscences of the Rueda landscape. Viore Verdejo bursts with flavour upon contact with the mouth, it here where it begins to stand out as quite different, with green notes and tropical fruits coming to the fore, a blend of freshness and warmth, with the unmistakable hallmark of the Verdejo variety.

