

Valdecuevas

— FERMENTADO EN BARRICA —

RUEDA
DENOMINACIÓN DE ORIGEN

GRAPE VARIETY

Verdejo

A.B.V. 13,5% Vol.

Total Acidity 5,9 g/l Tartaric ac.

pH 3,22

DESCRIPTION

100% Verdejo, fermented in French oak barrels for a perfect balance of fruit and a subtle touch of fine spices.

Made from selected grapes, at their optimum point of maturity and seeking their highest aromatic expression.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

TASTING NOTES & FOOD PAIRING

Slight golden color with silver glints. Spicy tones, vanilla, lightly toasted, combined with the fruity and aniseed tones characteristic of Verdejo. It is well rounded with a slight acidity that brings freshness to the palate.

Perfect wine for sushi, white sauces, sausage pastry and apple pie.



CHARACTERISTICS

Fermented in 300lt French oak barrels, with fine toasting and small grain; perfect vats to blend without overpowering the uniqueness of the Verdejo variety.

It is aged on its fine lees during 7 months, with weekly batonage. Afterwards, it finished its stabilization process in stainless steel tanks.

HARVEST 2022

August 16 was the start of the 2022 harvest in Rueda, becoming the earliest in the last seven years.

A harvest marked by the extreme conditions suffered during the summer that caused the field in general, and the vineyard in particular to suffer a significant drought, conditioning the veraison and ripening of the grapes, which on the other hand has allowed the grapes to remain in excellent sanitary conditions thanks to the absence of diseases caused by humidity. This helped obtain musts and subsequent wine of the highest quality.

AWARDS

- DECANTER WORLD WINE AWARD 2021 Valdecuevas Verdejo Fermentado en Barrica 2020 | 91 points - Highly Recommended
- ULTIMATE WINE CHALLENGE 2019 Valdecuevas Verdejo Fermentado en Barrica 2017 | 93 points
- ULTIMATE WINE CHALLENGE 2018 Valdecuevas Verdejo Fermentado en Barrica 2016 | 91 points

