

DESDE  1924

RAMÓN BILBAO

THE JOURNEY COLLECTION

Verdejo

2020



D.O. Rueda.



A verdejo which surprises you with its marked floral and herbal character, compared to the rest of the D.O. which maintains more tropical and aniseed notes.

Variety

100% Verdejo.

Vineyards

Situated either in our own Finca Las Amedias vineyard or others nearby at an altitude of over 700 metres.

Soil types

Poor soils with little organic matter, and gravel which helps drainage.



You will like it if

you are looking for a fresh white wine with the typicity of a verdejo and a marked herbal character.

THE GREAT CLIMATE OF 2020.

Winter with moderate temperatures, a mild spring and warm summer. Moderate rainfall throughout the year. Strong winds, which guarantee good health.

HARVESTING

- Beginning on 9th September.
- Cool harvest at night.
- Small, loose grapes.



Vinification and Ageing

Prefermentative, cold maceration, thereby giving greater release of varietal aromas. During the whole winemaking process inert gases are used so as to protect the wines, avoid contact with oxygen and achieve greater longevity for this verdejo.

pH: 3,2; 5,9 gr/l total de acidez, expresado en ácido tartárico.

Alcoholic strength

13% Vol.

Service

7-9°C



Tasting Notes:



APPEARANCE:

Yellowish-green in colour with medium intensity. It is a clean and brilliant wine presenting tears.

NOSE: Intensely fruity, with herbal notes of fennel and the presence of citric aromas



PALATE: This full-bodied and oily wine is fresh and displays balanced acidity. In afternose, its citric aromas reappear. Long lingering finish.

FOOD PAIRING

Perfect with an aperitif or to accompany cold dishes such as cream soups, steamed vegetables, salads, creamy cheeses or white meat.

