



DESDE  1924



RAMÓN BILBAO

Verdejo sobre Lías

2020

92

Guía Peñín

A verdejo with its eyes set to another horizon, a different course, through its complexity and elegance.



You will like it if

you want to discover new sensations through white grapes and the fine, complex lees.



D.O. Rueda.

Vinification and Ageing

Selection of clusters. 8-10 hours prefermentative maceration at 6°C in an inert atmosphere. Alcoholic fermentation at 16°C in concrete tulip-shaped vats. Racked into casks with its lees and stirring to keep them in suspension once per week. Aged for 8 months in French and Hungarian oak casks.

pH: 3,1; 6,2 g/l total acidity expressed in tartaric acid.

Variety

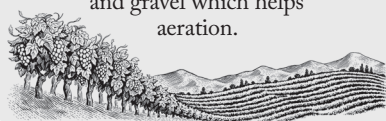
100% Verdejo.

Vineyards

Vines over 20 years' old grown in our Finca Las Amedias vineyard. The location of the bodega on the estate itself ensures the fruit is received in ideal condition.

Soil types

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



THE GREAT CLIMATE OF 2020.



Winter with low temperatures, mild spring and autumn. Summer slightly warmer than the previous one. Rainfall spread throughout the cycle, with good aeration.

HARVESTING

- Begins on 13 September.
- Cool night-time harvest.
- Small, loose berries.



FOOD PAIRING

Ideal to accompany various kinds of rice and pasta dishes, oily fish and game fowl.

Tasting notes:

APPEARANCE: greenish yellow colour of medium intensity. Clean and bright with the presence of tears.



NOSE: intense fruit, with citrus notes and aromas of white flowers and stone fruit. Tropical notes are joined by hints of fennel and balsamic notes. Notes of spices and toast appear in the background.



MOUTH: long with acidity and creaminess and a silky finish. In retronasal we recover balsamic and apricot notes.



Alcoholic content

13% Vol.

Service

11-13°C

