

DESDE  1924

RAMÓN BILBAO

Verdejo

2022

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.

A VERY DRY AND WARM YEAR.

A cold winter, mild spring and very warm and dry summer. Autumn was cool at night and rainy.

HARVESTING

- The harvest of Verdejo grapes began on 10th September.
- The clusters had small, loose grapes.
- Nights were cool, though slightly warmer than in previous years.



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: 3,1; 5,9 gr/l total acidity expressed in tartaric acid.

Alcoholic strength
13% Vol.

Service
7-9°C



Tasting Notes:



APPEARANCE:

Pale yellow in colour with greenish reflections, and of medium intensity. It is a clean and bright wine, forming tears.

NOSE: High intensity of fruity and floral aromas with notes of grapefruit and orange blossom. It has herbaceous aromas like fennel, and notes of freshly cut grass.



PALATE: Fresh, with balanced body and acidity, and an intense aftertaste. Fresh fruit with herbal and floral notes reappearing in retronasal.

FOOD PAIRING

Perfect with cold dishes such as creams, steamed vegetables, salads, cream cheeses and white meats.

