

DESDE 1924



RAMÓN BILBAO

Organic.

2021

D.O.: Rueda.



An ecological Verdejo born from a sustainable and respectful management of the vineyard, fresh and floral, with a unique style.

You will like it if

you are searching for a unique organic wine, fresh and intense, with the special characteristics of the Verdejo with a sustainable touch.

Variety

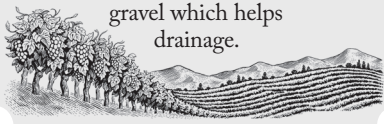
100% Verdejo.

Vineyards

Organic Verdejo vineyards located at an altitude of over 700 metres above sea level.

Soil types

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



THE COLD WINTER OF 2021.

Very cold winter with precipitation even in the form of snow, mild and dry spring, moderately warm summer. Autumn mild and wet post-harvest.



HARVESTING

- Beginning on 5 September.
- Harvest at night and cooler than the previous year.
- Small berries, with loose clusters.

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. Ageing: 20% in concrete vats with its own lees.

pH: 3,2; 5,9 g/l total acidity expressed in tartaric acid.

Alcoholic strength
13% Vol.

Service
7-9°C.



Tasting Notes:



APPEARANCE: Greenish yellow colour. Medium intensity, clean, bright and with presence of tears.

NOSE: High intensity of citrus, with notes of orange blossom and herbaceous fennel. Presence of tropical aromas in the background.



PALATE: Fresh, with balanced acidity. Full-bodied and unctuous. Citrus and herbaceous notes return in retronasal.

FOOD PAIRING

Perfect as an aperitif and accompanying cold dishes, such as creams or salads, marinated fish or creamy cheeses. Also good pairing for white meats.

