

RAMÓN BILBAO

EDICION LIMITADA LIAS VERDEJO 2017



VARIETY

100% Verdejo



2017 HARVEST

2017 was a very dry year. The recorded rainfall of 200 l/m² was half that of a typical year. There was hardly any rainfall during the winter but there was some precipitation before the summer and again a month before harvesting. This late rain was good for the development of primary aromas and for the phenolic ripening of the grapes. The combination of the low humidity and the temperatures meant that it was a very healthy year, free of diseases and with less phytosanitary intervention. In addition, the vegetative cycle registered a 15-day advance compared to normal years. We started harvesting on 5 September in our Finca las Amedias, situated at an altitude of 700 metres. In order to pick the grapes in perfect temperature conditions, so avoiding premature fermentation or oxidation, we opted to harvest at dawn in small crates, as in previous years, with selection of the clusters on reception at the winery.



VINIFICATION

Picked by hand into crates from the oldest vines in the estate. Subsequent selection of the clusters on a sorting table in the winery. Pre-fermentative maceration of the grapes at 6°C for 8-10 hours in an inert atmosphere. Alcoholic fermentation at 16° in concrete tulip-shaped vats. Racked off into casks with its own lees which are then stirred via the “bâtonage” technique once per week so they remain in suspension.



TASTING NOTES

Greenish-yellow colour with medium-intense depth of colour. Clear and bright with signs of tears on the sides of the glass. A fresh, intense nose with a high degree of complexity. Through the underlying citrus fruits, mentholated and floral aromas appear, combined with stone fruit. Following these aromas the spices and pastry shop nuances start to come through. On the palate it is long and has a good touch of acidity and a certain creaminess. In the retronasal phase the fruit returns, together with white and pink pepper.



SERVICE AND PAIRING

Best served at between 11°C and 13°C. This wine pairs very well with rice and pasta dishes, oily fish and game birds.