



VERDEJO SOBRE LÍAS 2023



This is a Verdejo that looks toward new horizons, charting a distinct course of complexity and elegance. A wine that invites you to discover new sensations through aromatic white grapes and their fine, complex lees.

D.O. VARIETY

Rueda. Verdejo.

TERROIR

Vineyards over 20 years old situated on our estate Finca Las Amedias, at an altitude of 770 mts. The Verdejo vines grow in poor soil, with little organic matter, and gravel that facilitates aeration and drainage.

2023 HARVEST

The vine's cycle was both wetter and warmer than the previous one due to heatwaves. High temperatures in April led to rapid vegetative growth, while some hail reduced fruit set. A warm summer, together with peak temperatures of 43°C reached in the last week of August, accelerated the harvest, bringing it forward into the same month. The result was very concentrated grapes with high acidity.

WINEMAKING

Selection of clusters is followed by fermentative maceration for 8-10 hours at 6°C in an inert atmosphere. Alcoholic fermentation occurs at 16°C in concrete tulips. The wine is then aged in the same deposit for ten months. After that it was racked into barrels with its own lees, undergoing weekly resuspension using bâtonnage. It is aged for 8 months in both French and Hungarian 225 and 500-litre barrels.

STYLE

Lemon-yellow in color, with great aromatic complexity. A broad spectrum of fruit, featuring citrus and stone fruit along with balsamic notes. Floral hints such as jasmine and subtle touches of white pepper appear in the background. It is unctuous, with fresh acidity and a creamy texture, complemented by bakery notes.

PAIRING

A great match for a wide variety of Mediterranean dishes, as well as spiced foods and ceviches. Oily fish and roasted meats round out the pairing, reflecting its strong gastronomic character.

95

Tim Atkin

91

Peñín

CONTAINS SULPHITES

