

Vendimia Seleccionada 2021



- **Type of wine:** White
- **Region of production:** Rueda
- **Year:** 2021
- **DOC vintage rating:** Very good
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13%
- **Volatile acidity:** 0.34
- **Total acidity:** 6.2
- **SO₂ Free/Total:** 32/120
- **pH:** 3.28
- **Suitable for vegans**

Winemaking

This youthful white wine is made from the Verdejo variety. Following pressing, the must was put into stainless steel vats where fermentation took place at controlled temperature. This enabled the primary aromas of fruits and flowers which characterise the variety to be extracted and retained.

Vintage / Harvest description

The 2021 harvest was shorter than in previous years and fell slightly later, beginning on the 6th September and ending on the 2nd October.

The grapes arrived at the winery in a well organized, staggered and timely manner with the exception of some interruptions due to storms.

However, it was possible to bring the grapes into the winery faster in the last few days of the campaign to avoid causing an imbalance between pH and acidity.

The winter was very cold and favorable for bud break. The summer was very dry and the growing season provided days with a large diurnal range leading to the promise of complex, well structured wines of excellent quality, this being due to a reduction in yields.

The high quality of the grapes foretells a very complex, terpene driven vintage, with a less herbaceous aromatic potential, more structured and full bodied.

Tasting notes

Greenish yellow in colour.

Aromas of tropical fruits, boxwood and fresh grass accompanied by citrus and aniseed that emerge with a high intensity and freshness.

On the palate it has a pleasant and marked soft mid palate, with a fresh finish provided by a soft bitterness. The aftertaste is long and fruity, leaving us with a pleasant memory.

Ideal to take it alone or to accompany it with shellfish, fish, even with exotic sauces.

Recommended serving temperature 6-10°C.

