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Crisol Verdejo Sparkling wine, Rueda

GRAPE VARIETY: VERDEJO 100%
TYPE OF WINE: SPARKLING WHITE
PRODUCTION AREA: DOP RUEDA

VINEYARD AND HARVEST:

Into Crisol, we are looking for the fruit expression of Verdejo. The grapes come from the plots with sandy and light soils, which provide wine with greater acidity and aromatic expression.

The harvest is carried out early, before the peak of alcoholic maturity, but always at the moment of the greatest aromatic intensity.

WINEMAKING:

To make this wine, the grapes are cooled immediately and, after a short maceration, are pressed and decanted at low temperature.

First fermentation take place in stainless steel tank at a very low temperature to maximize the aromatic expression of Verdejo.

After a period of maturation, the second fermentation takes place in an isobaric tank for 90 days and the carbon dioxide, generated naturally, remains and integrates into the wine. Lees contact of the second fermentation for 3 month, followed by filtering and bottling at low temperature, in order to naturally preserve all the wine characteristics.

For a better integration of the bubbles, the wine remains bottled for at least 2 months before it is released on the market.

TASTING NOTES:

Colour: Yellow pale with greenish glints.

Nose: Intense aromas of apple, pear, banana and acacia's flowers, with an elegant balsamic note that provides freshness.

Palate: Enveloping and creamy bubbles that fill the palate. Expression of ripe fruit combined with acidity and a slight sweet note.

ANALYTICAL INFORMATION:

Alcohol: 12,8 % ; Acidity: 6.5 gr/l; Res. Sugar: 12,5 gr/l; Volatile acidity: 0,39 gr/l; Free SO2 : 17 mg/l

SERVING TEMPERATURE: 6-7 °C

FOOD PAIRING: The versatility of Crisol makes it a perfect combination for both: aperitifs and meals, it goes very well with rice and pasta dishes.