



BODEGA HNOS. DEL VILLAR, S. L.

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Oro de Castilla

Finca Los Hornos 2017

VINTAGE:	2017
GRAPE VARIETY:	VERDEJO 100%
TYPE OF WINE:	AGED WHITE WINE
PRODUCTION AREA:	D.O. RUEDA

VINTAGE & VINEYARD:

To make this outstanding wine, we use grapes that come from one of our best-known plots, Finca de los Hornos. The **singular soil** of this plot, **abnormally acidic**, together with the stony surface and the low yields of grapes make this wine with unique profile.

The main weather condition of 2017 has been a **regular rain** throughout the all vegetative cycle, accompanied by the intense heat during the months of July and August, but with a significant thermal contrast between day and night.

This year's **yields** have been **usual for this historical plot**, being 4,200 kg/ha--> 29 Hl/Ha.

WINEMAKING:

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

Fermentation is takes place **in wooden vats of 850 liters at low temperature with our indigenous yeast** to reveal Verdejo's varietal aromas with no external modifications. Once the fermentation is finished, the wine is **aged on its own lees** for 8 months and it is bottled after a light clarification.

LATEST AWARDS:

91 pts - Guía Peñin (2021)

Silver – Vinalies Internationales (2021)

Gold – Vinalies Internationales (2020)

Gold Bacchus - Vinos Bacchus (2019)



TASTING NOTES:

Colour: Pale yellow colour with golden glints.

Nose: Elegant aromas of bone fruit, soft touch of wood, cut grass, citrus fruits (grapefruit), balsamic, mineral note with peat hints at the end.

Palate: Round and elegant. Fresh and well-integrated acidity. Long aftertaste with aniseed notes. Fullness and freshness sensations combined with persistence. Mineral notes and great balance.

ANALYTICAL INFORMATION:

Alcohol content: 13,2 % Acidity: 6,1 gr/l Residual sugar: 2,3 gr/l Volatile acidity: 0,39 gr/l Free SO2: 28 mg/l

AGING POTENTIAL: 4-5 years under correct storage conditions.

FOOD PAIRING: Fish, white meat, pasta, cold cuts, cheese and smoked food.