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# Oro de Castilla Verdejo 2021



VINTAGE: 2021  
GRAPE VARIETY: VERDEJO 100%  
TYPE OF WINE: YOUNG WHITE WINE ON LEES  
PRODUCTION AREA: DOP RUEDA

## VINEYARD AND HARVEST:

Vineyards, located in the villages of Rueda and La Seca, have been selected according to the stony character of the soil, with limestone in the deepest levels.

The 2021 harvest has been characterized by high rainfall during the spring and total absence of rains from May. The yields have been lower than usual, **6.100 kg/ha-->43 hl/ha**, but a high thermal contrast in the final stage of ripeness has produced wines with a high aromatic intensity, medium volume on the palate and a very fresh and well-integrated acidity, which allows us to guarantee an excellent evolution in the bottle.

## WINEMAKING:

The milestone of our winemaking method is "**Extraction with no Modification**" in order to keep the singular character both grapes and Terroir.

Night harvest at temperatures < 15°C, cryomaceration to extract varietal aromas in an inert atmosphere. Soft pneumatic pressing with later natural decanting of the must at low temperature.

Fermentation at low temperature with our indigenous yeast to reveal Verdejo's varietal aromas with no external modifications.

Ageing on the own fermentation lees for at least 4 months to provide a greater volume and personality to the wine.

## LATEST AWARDS:

94 pts Decanter (2021)  
91 pts Guia Peñin (2021)  
91 pts Tim Atkin (2021)  
91 pts International Wine and Spirits Competition (2021)  
Gold - Bacchus of the Spanish Union of Tasters (2021)  
Gold - Mundus Vini (2021)

## TASTING NOTES:

**Colour:** Pale yellow colour with green glints.

**Nose:** Intense aromas of white fruits (pear, banana, peach), citrus fruits (grapefruit), white flowers and cut grass with balsamic and mineral notes.

**Palate:** Full-bodied wine with persistence. Fresh and well-integrated acidity. Bitter and aniseed finish. Fullness and freshness sensations combined with persistence. Tropical and mineral notes and great balance.

## ANALYTICAL INFORMATION:

Alcohol content: 13,1 %; Acidity: 5,80 gr/l; Residual sugar: 1,9 gr/l; Volatile acidity: 0,21 gr/l; Free SO<sub>2</sub>: 19 gr/l

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

**FOOD PAIRING:** Fish, seafood, white meat, pasta, salads, veggies and smoked food.

