

WINE ENTHUSIAST

Versatile Verdejo: Get to Know Spain's Beloved White Grape

BY MIKE DESIMONE



Pablo del Villar Igea, partner and winemaker at [Bodega Hermanos del Villar](#), makes a Verdejo called Oro de Castilla Finca los Hornos, which comes from a single small plot of 30-year-old vines near the village of Rueda. Using only the yeast naturally occurring on the grapes, half of it is fermented in stainless steel and the remainder is fermented in 850-liter previously used French oak foudres, he explains. Both styles receive weekly lees stirring for 11 months and then are blended together and matured for another eight months, bottled and released after six additional months. The result is a wine that del Villar Igea describes as showing “a hidden part of the Verdejo character: [Minerality](#), elegance and persistence, but not so fruit driven in style.”