



BODEGA HNOS. DEL VILLAR, S.L.

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Oro de Castilla

Finca Los Hornos 2022

VINTAGE: 2022

GRAPE VARIETY: VERDEJO 100%

TYPE OF WINE: AGED WHITE WINE. Gran Vino de Rueda

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, **unusually acidic**, combined with the stony surface, which results in a low-yield production with a distinctly unique profile.

The 2022 harvest was marked by **extreme drought** throughout the entire vegetative cycle, partially offset by light rainfall at the end of veraison, helping to maintain the grapes' freshness and acidity.

This year's yield was slightly higher than usual, 6,000 kg/ha → 42 Hl/Ha.

WINEMAKING:

To make this wine, the grapes are immediately chilled, followed by a short maceration before being pressed and settled at low temperature.

Fermentation takes place in stainless steel tanks with indigenous yeasts to preserve the varietal aromas. Immediately after, the wine is racked into **850-liter wooden foudres**, where it is **aged on its lees** for 9 months after fermentation. Finally, the wine is bottled after a light clarification.

LATEST AWARDS:

96(2019) / 95(2021) / 94 (2017) - Vinous Magazine

Gold - Bacchus (2021; 2019)

93 pts Tim Atkin(2022)

92 pts Tim Atkin(2021) / Guía Peñin (2021)

Gold - Mundus Vini (2021, 2019)

Vinalies d'Or (2021)



TASTING NOTES:

Colour: Pale yellow colour with golden glints.

Nose: Elegant aromas of bone fruit, soft touch of wood, cut grass, balsamic, citrus fruits (grapefruit) and 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 combined with persistence. Great balance with mineral notes.

ANALYTICAL INFORMATION:

Alcohol: 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: Fatty fish, white meats, pasta, cold cuts, cheeses, smoked food.