



# Finca Montepedroso

## 2023



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Young

**ALCOHOL DEGREE:** 12,5% Vol.

**TOTAL ACIDITY:** 5,3 g/L. Tartaric Acid

**HARVEST DATE:** 1<sup>st</sup> week of September

**BOTTLING DATE:** April 2024

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 35 days.

**AGEING:** 5 months over the lees with weekly batonage.

### VINTAGE REPORT

After a very dry and hot year, and although the month of June was very rainy, the harvest came a couple of weeks early than the usual dates and has been one of the soonest on our farm. The harvest has been lower in quantity than last year. With excellent quality, wines with great aromatic intensity and good structure in the mouth. The grapes entered the winery very healthy. The acidity and sugar level have been ideal, in addition, the polyphenolic content, which gives the wines structure is perfect and the aging on lees, will end up giving these wines longevity and life.

### TASTING NOTES

**Colour:**

Lemon yellow with green frosted glints, clean, bright and very glyceric legs.

**Nose:**

Clean aromatic ensemble, with high intensity. The aromas of apricot, peach, fennel, green almond shell, aniseed, fresh fruits (lychee, grapefruit, green apple) show up. Hints of fresh cut hay, and light smoke touches mixed with mineral notes.

**Palate:**

Velvety and silky entry developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, fruity attack, with an aftertaste sensation even more intense than in the nose phase, and hints of fennel and aniseed coming through.

**Food Pairing:**

Fresh sea food and white fish. Rice in fish broth. Rice stewed. Pasta au gratin and white meats.



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