

# Finca Montepedroso 2023



FINCA MONTEPEDROSO

DO Rueda

## TECHNICAL DETAILS

**Variety:** 100% Verdejo

**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



## VINEYARD

Finca Montepedroso



## AGEING

5 months on the lees with weekly batonage

*The return to the genuine Verdejo*



## VINTAGE REPORT

After a very dry and hot year, and although the month of June was very rainy, the harvest was a couple of weeks earlier than usual and was one of the earliest on our Estate. The harvest was smaller in terms of quantity than last year. The quality was excellent, with wines of great aromatic intensity and good structure on the palate. The grapes entered the winery in very good health. The acidity and sugar levels have been ideal, in addition, the polyphenolic load, which gives the wines their structure, is perfect and the ageing on the lees will give these wines longevity and life.

## TASTING NOTES



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



**Nose:** Clean aromatic, of high intensity where notes of apricot, peach, fennel, green almond shells, aniseed and fresh fruits (lychee, grapefruit, green apple) stand up. Reminiscences of freshly cut hay and light touches of smoke mixed with mineral notes.



**Palate:** Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, fruity aftertaste, with an even more intense retro nasal sensation than in the olfactory phase, with hints of fennel and aniseed.



**Food Pairing:** Fresh sea food and white fish. Caldero and "a banda" rice. Pasta au gratin and white meats.

