



VALPINCIA

RUEDA | VERDEJO

HISTORY

Denominación de Origen **Rueda** is the region for white wines, specially the indigenous grape: **Verdejo**. Plentiful sunshine, limited rainfall, and high diurnal range, allows us to produce refreshing, aromatic and balanced white wines. Our vineyards are located at 640 meters above sea level in La Seca area, where well-drained stony soils provide fruity flavors and minerality to our wines.

AGRONOMY & WINEMAKING

GRAPE VARIETY	Verdejo
ORIGIN	Rueda - Spain.
ALTITUDE	690 masl (2,264 FASL)
SOIL	Soils of alluvial terraces
HARVEST	Manual
YIELD	8,000 kg. / ha.
VINE'S AGE	7 years
PRODUCTION	20,000 bottles

WINEMAKING Alcoholic fermentation at a controlled temperature of 18°C for 10 to 12 days.

TASTING NOTES

A young and fresh Verdejo with a greenish yellow color and light intensity. On the nose, it is aromatic and fresh, with aromas of pine, fresh herbs and peach. Fresh and balanced, of medium weight and pleasant acidity in the mouth.

FOOD PAIRING Lime chicken or cream based pastas.
ALCOHOL 13%

