



## DO RUEDA CAMPO ALEGRE VERDEJO 2016

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### VARIETY

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### VINEYARD

#### *Soil*

Sandy-gravelly and/or gravelly-clay soils.

#### *Density*

2200 vines/ha (trellised).

#### *Climate*

Continental (large day/night and winter/summer temperature variations). Strong brightness. Attenuating effect of thermal variations due to the «Duero» river.

#### *Average age of the vines*

25-40 years.

#### *Yield*

60 hl/ha.

#### *Location*

Town of Villafranca de Duero. Our vineyard is located between 600 and 700 metres of altitude on the plateau of Rueda appellation. The Duero river nearby has an attenuating effect on thermal variations which are quite large in this region.

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### WINEMAKING

#### *Harvest*

The grapes are handpicked with the utmost care.

#### *Vinification*

The must is cold macerated with the skin for 8 to 12 hours to build fresh fruit characteristics. The skin is then removed and the grape juice is kept on the fine pulp particles for another 10 days to build intensity. The juice is then fermented in 3 equal parts: - One-third, in egg-shaped concrete tanks. This shape facilitates the natural movement of wine (convection effect) in the tank, that continually and naturally steers the lees. The suspended lees particles in the wine, bring roundness and helps define the aromatic complexity. - One-third, in "Demi-Muids" new French oak barrels (600 liters). The Alcohol fermentation in new oak brings structure to the wine and a great richness. - And the remainder in stainless-steel tank. This is the classic way of fermenting white wines, which concentrates the fresh fruit aromatics.

#### *Ageing*

The lees are stirred regularly, during a 4 month ageing period. The three parts are then blended, and aged together for a couple of months, so that the various aromatic components bind with each other, to create a beautiful, intense and balanced wine.

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### THE VINTAGE

A lovely harvest in Rueda in terms of quality and quantity, (especially in Castilla) thanks to favourable weather conditions. A mild spring with odd showers, followed by a hot summer with cool nights, typical of the Rueda plateau, enabled us to maintain the good health of our vines, consistent acidity and progressive growth. Thanks to an Indian summer, with just a little rain at the end of summer, beginning of autumn, we were able to pick the grapes when fully ripe and with good balance. The first Sauvignon Blancs were picked as from September 14 and thanks to good weather conditions, we were able to pick the Verdejo grapes a little later as from the 1 st of October. The wines are more fatty on the palate compared to last vintage, showing volume and their typical freshness.

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### TASTING NOTES

Pale yellow color with greenish hues. Bright and clear. Great intensity and freshness. Delicate white flowers with citrus notes. Hints of sweet vanilla and bread. Round and soft mouth feel, yet with a great balance. Juicy apple, pear and light tangerine. Some dried fruit notes coming from the ageing on the lees: dried apricot, dried flowers.

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### SUGGESTIONS

Goes great with white meats (veal, poultry...) and fish, especially when served with a sauce.

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### AWARDS

AWARDS 2014 94 pts - GUIA DE VINOS GOURMETS AWARDS 2013 Gold Medal - CINVE 91 pts - GUIA PENIN 16/20 - EL MUNDO VINO

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### TEMPERATURE

10-12°C

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### CONSUMPTION

4 YEARS