



DO RUEDA CAMPO ELISEO VERDEJO 2015

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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 Mediterranean (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

40 years.

Yield

45 hl/ha.

Location

Campo Eliseo, comes from a selection of our best and oldest vineyards in the Rueda Appellation. These old vines go very deep into the gravelly soil to capture the little of moisture present in the underground. Our vineyard is located between 600 and 700 metres of altitude on the plateau of Rueda and Toro appellations. The Duero river nearby has an attenuating effect on thermal variations which are quite large in this region.

WINEMAKING

Harvest

The grapes are handpicked with the utmost care.

Vinification

The must is cold macerated with the skin for 8 to 12 hours in order 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 in order to build aromatic intensity. The juice is then fermented in new 600 liter French oak barrels, bringing structure to the wine and adding a great, delicate richness. The wine stays in french oak barrel for about 10 month.

Ageing

After the fermentation, the lees are stirred regularly, over a 4 month period. The wine is aged for 10 months.

THE VINTAGE

After an uneventful winter, spring arrived with less rain than usual, but budding nevertheless occurred in mid-April as normal. May went by with no frost, which is the greatest risk for lowering yields. Above average temperatures in spring favoured an absence of disease. Flowering went smoothly, but the summer continued to be dry, which meant that in general the grapes were smaller. We began the harvest in Rueda in mid-September, with very healthy, fragrant grapes, enabling long maceration periods to produce well-structured wines, ideal for our best whites, like Campo Alegre Verdejo.

TASTING NOTES

Beautiful yellow robe with glints of gold. An intense nose, fresh and grassy. Notes of ripe white-fleshed fruit, freshly cut hay and dried flowers. On the palate it is structured and viscous with a good balance. It is long on the finish with an interesting aromatic complexity.

SUGGESTIONS

Can be enjoyed on its own, as a summer drink or with shellfish.

AWARDS

AWARDS 2014 "GRAN ORO" - CINVE
2016 89-92 pts - WINE ADVOCATE
AWARDS 2013 92 pts - GUIA
GOURMETS 9,8/10 - EL
ECONOMISTA.ES

TEMPERATURE

10-12°C

CONSUMPTION

4 YEARS