

ASTIL

VERDEJO 2019

Wine: 100% White grape

Denomination of Origin: Rueda

Vintage Qualification: Very good

Method of extraction: Wine press

Varietal: 100 % Verdejo Varietal

Wine press: Pago Olmedo (Gravel soil, rich in Calcium and Magnesium)

Climate: A classic winter in Rueda, with some degree less than usual, reaching -12 degrees some of the days. Snow and rain until practically summer (June). In mid-May a frost fell that affected part of the vineyard, but the delay of the vine cycle was sensational for recovery and new shoots (only 20% were lost). The bud burst was almost punctual in late April, slowly due to the temperature. In June the rains gave way to the sun. End of spring and hot summer (July relaxed with less temperature than usual), without rains, acceleration of the vine process, sun and water stored underground. The veraison occurred in early August, according to estates. August and September plenty sun and great thermal jumps during day and night from 27-33 day to 9-12 degrees overnight, for the excellent ripening of the grape. Favourable the month of September maintaining daytime temperature causing a slow and constant maturation, long as is customary in good harvests. August and September acted as regulator in the evolution of the grape. The grape tasting on September gave us a nugget with brown tones, a grape that detaches well from the bunch and the bunch from the vine, the mature, homogeneous pulp. In the mouth sweet, good acidity and with little or no astringency. Quality and health status of the grapes, in this winery, **Exceptional**.

Harvest: The second week of September in a manual way and selected in the vineyard by grape harvesters. The harvest was carried out in 12 and 20 kg plastic boxes that can be stacked for transport. September 18 to October 20, quite warm weather and little rain.

Wine process: Pressed the grape goes to a separate tank to start the first alcoholic fermentation, at a controlled temperature of 16-18 degrees. Total 8 days. It will keep evolving in a stainless steel vat until it is bottled by batches, always out of contact with oxygen, seeking longevity, with minimal oxidation. Decanted naturally by the winter cold. Filtered by cold.

Bottled: Early March and August 2020 (two times).



TASTING NOTE

Color: Bright yellow straw, with many greenish reflections, symbol of youthfulness and varietal.

In Nose: Very expressive, playful and fresh with an intensity of very defined aromas. Complex aromas, balance between tropical and oriental aromas (according to years). The Spanish apple in the first steps green and becoming more mature. Tropical pineapple and mango and lychee or eye of dragon as oriental aromas. Floral aromas as lavender and aniseed. Also fennel. Hay and freshly cut grass commonly of Verdejo.

On the Palate: Juvenile and expressive in his birth, Gallant walking through the months. Very fruity and playful that fills the mouth with freshness. First sip is elegant, emphasizing on the half palate its acidity. The balance between tropical and oriental flavors is seen again, a faithful olfactory reflection. Balanced and harmonic without bumps. Malic background to start. Long finished flavors. Malic background for being 100% Verdejo. It is long and intense.

Given its texture, we believe it will keep its qualities for a couple of years. Its best stage 2020-2021 (we foresee in this wine longevity).

Served at 5 to 9 degrees.

Keep away of the sun and at a temperature close to 20°. The bottle lying down or upside down.

ANALYTICAL

Alcoholic Grade: 13.10 % Vol.

Total Acidity (TH+): 5.23 g/l

Volatile Acidity 0.28 g/l

Residual Sugar: 1.98 g/l

Malic: 1.43 g/l

Food pairing: Rice, pasta, vegetables, hors d'oeuvres, fish and seafood.

Date of the tasting March 22, 2020.

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).

Note: this wine is newly bottled, must evolve positively.