

ASTIL

VERDEJO 2018

Wine: 100% White grape

Denomination of Origin: Rueda

Vintage Qualification: Excellent

Method of extraction: Wine press

Varietal: 100 % Verdejo Varietal

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

Climate: A normal winter as usual, without excessive snow, but with temperatures down to minus -12 degrees some days. Plenty snow and rain, almost until beginning of summer (Jun). On May 18th fell a frost that affected part of the vineyard of Castrillo, but the delay of the vine was sensational for the recovery and the new buds (only 20% was lost). The beginning of flowering was almost punctual at the end of April, slowly because of the temperature. In June the rains gave way to the sun. End of spring and summer was hot (July relaxed with less temperature than usual), without rain, acceleration of the process, sun and water stored in the subsoil. The Veraison occurred from August 4 to 12, according to plots. August and September sun and great thermal breaks day night of 27-33° during the day to 9-12° at night, for the excellent maturation of the grape. Favorable the month of October, maintaining diurnal temperature and provoking a slow and constant maturation, long as is customary in good harvests. September-October became regulator in the evolution of the grape. Grape Tasting: we started on September 1st, it gave us a seed with brown tones, a grape that detaches well from the bunch and the vine cluster, mature, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off ease. Grape reduce in its volume. In the mouth sweet, good acidity and with little or no astringency. Quality and sanitary status of the grape, in this winery, **Excellent**.

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 2019



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 also retronasal.

Given its texture, we believe it will keep its qualities for a couple of years. Its best stage 2019-2020 (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.

ANALYSIS

Alcoholic Grade: 13.10 % Vol.

Total Acidity (TH+): 5.23 g/l

Volatile Acidity 0.28 g/l

Sugar: 1.98 g/l

Malic Acidity: 1.43 g/l

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

Date of the tasting March 22, 2019

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

Note: this wine is newly bottled, must evolve positively