

ASTIL

VERDEJO 2021

Wine: 100% White grape 2021

Denomination of Origin: Rueda

Vintage Qualification: Very good 16/03/2022

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 the interior of Castilla y León, with a temperature degree more than usual. The first frosts did not arrive until mid-November. We had to wait a few months. Reaching -15° degrees in mid-January (Filomena stormy front), lowering the average 2 degrees more than usual. As an anecdotal fact, in March it did not rain at all in the vineyards. In April, a lot of rain, the spring rains that allowed the correct sprouting in the second fortnight (on the 17th and 18th temperatures dropped to -3° in La Terrañuela), good recovery, only delaying said vineyard. The budding was almost punctual at the end of April and until mid-May, slowly due to the temperature. The setting and closing of clusters was correct due to light rainfall, without storms. Flowering around June 15. In June different storms with water did not influence our vineyards. July and August the rains gave way to the sun, with temperatures up to 1 degree above the historical ones, we include the classic hail storms, this year in June and July (they were very light) that did not touch our scattered vineyard. Without rain, acceleration of the process, sun and water stored in the subsoil. The September rain encouraged the plots in their cyclical process. The veraison with some delay took place from August 12 to 16, according to plots. August and September sun, and the wonderful rains of the first days of September, and great thermal jumps day and night from 31-24° to 21-16° at night, for the excellent maturation of the grape. **Grape Tasting** during August 24th it gave us a seed with brown tones, a grape that detaches well from the bunch and the bunch from the vine, ripe pulp and homogeneous. Sweet on the palate, good acidity and with little or no astringency. Quality and health status of the grapes, in this winery, **Exceptional.**

Harvest: First weeks 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.

Wine making: 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: March and August 2022 (2 batches)



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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 that it will retain its qualities for a few years. Its best stage 2022-2024 (we anticipate longevity in this wine, in exchange for freshness). These days we have done tastings with wines from 2015-2016 and they maintain strength and stability, as well as balance.

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: 12.80 % Vol.

Total Acidity (TH+): 5.80 g/l

Volatile Acidity 0.30 g/l

Residual Sugar: 2.00 g/l

Malic: 1.49 g/l

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

Tasting date May 12, 2022

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

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

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