



# Finca Montepedroso

## 2016



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Young

**ALCOHOL DEGREE:** 12,5% Vol.

**TOTAL ACIDITY:** 5,8 g/L. Tartaric Acid

**HARVEST DATE:** 4<sup>th</sup> week of September

**BOTTLING DATE:** February 2017

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 36 days.

**AGEING:** 5 months over the lees with weekly batonage.

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### VINTAGE REPORT

A year with high temperatures in general, but in Rueda they were smoothed by colder days with a wide thermal difference between day and night, giving a slow and very positive maturity, with acidity and aromas concentration in our wine.

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### TASTING NOTES

**Colour:**

Lemon yellow with green frosted twinkles, clean, bright and very glyceric tears.

**Nose:**

Clean aromatic ensemble, with high intensity. The notes of apricot, peach, fennel, green almond shell, aniseed, fresh fruits (liechi, grapefruit, green apple) show up. Recalls to fresh cut hay, and light smoke touches mixed with mineral notes.

**Palate:**

Velvety and silky entry developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, fruity aftertaste, with an aftertaste sensation even more intense than in the nose phase, sowing up the recalls of fennel and aniseed.

**Food Pairing:**

Fresh sea food and white fish. Rice in fish broth. Rice stewed. Pasta au gratin and white meats.



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