



FINCA MONTEPEDROSO

# Finca Montepedroso 2018



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Young

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

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

**HARVEST DATE:** 3<sup>rd</sup> week of September

**BOTTLING DATE:** February 2019

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

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

## VINTAGE REPORT

2018 has been a very rainy year in Rueda, those rains remitted in late summer and early fall which allowed us to enjoy a dry weather without excessive heat, and led us to a harvest of excellent health and maturation of the grapes.

As for quality, it will be for us an exceptional vintage, with wines of great concentration and varietal expression charged with the characteristic complexity of Finca Montepedroso.

## TASTING NOTES

### Colour:

Lemon yellow with green frosted glints, clean, bright and very glyceric legs.

### Nose:

Clean aromatic ensemble, with high intensity. The aromas of apricot, peach, fennel, green almond shell, aniseed, fresh fruits (lychee, grapefruit, green apple) show up. Hints of 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 attack, with an aftertaste sensation even more intense than in the nose phase, and hints of fennel and aniseed coming through.

### Food Pairing:

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



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