



FINCA MONTEPEDROSO

Montepedroso Enoteca 2017



VINEYARD: Finca Montepedroso

VARIETY: 100% Verdejo

D.O.: Rueda

CATEGORY: Verdejo

ALCOHOL DEGREE: 12,5% Vol.

TOTAL ACIDITY: 5,4 g/L. Tartaric Acid

HARVEST DATE: 1st week of September

BOTTLING DATE: March 2019

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 32 days.

AGEING: 18 months over the lees in concrete egg shape tanks.

VINTAGE REPORT

A good 2016 autumn, in terms of rainfall, brought us to a winter with very mild temperatures but poor rainfall. The spring was also dry and marked by frosts at the beginning of May which harmed the lower portions of our vineyard. The summer was very dry, without storms and with repeated heat waves. This led to the earliest harvest in the history of Rueda, and of course, in our history. This was a harvest with a very important shortage in quantity but with wines of huge aroma and concentration of flavors. With regular acidity and great aging capability; this is an elastic and flexible white wine with a long life ahead.

TASTING NOTES

Colour:

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

Nose:

Clean and open aromatic ensemble, of high intensity where the notes of fennel, nutshell, anise and memories of freshly cut hay stand out; touches of smoke and incense mixed with very elegant mineral notes.

Palate:

Velvety and silky entry developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, mineral aftertaste, with a retro nasal sensation even more intense than in the nose phase, and making the memories of incense and smoke to stand out.

Food Pairing:

Grilled and baked fish, turbot, sea bream, hake. Rice in fish broth. Stewed rice. Pasta au gratin and grilled white meats.



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