



FINCA MONTEPEDROSO

# Finca Montepedroso 2019



**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:** 2<sup>ND</sup> week of September

**BOTTLING DATE:** February 2020

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 35 days.

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

## VINTAGE REPORT

After an unusual dry year , 2019 has been one of those few years in which we have been forced to use our irrigation system, (as we did in 2012), which allowed us to obtain balanced grapes, fresh, full of nuances although the kilos per hectare were lower. The wines as it corresponds to a dry vintage, will be concentrated, full of nuances and showing great ageing capacities.

## 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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