



FINCA MONTEPEDROSO

Finca Montepedroso 2020



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: 2nd week of September

BOTTLING DATE: March 2021

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

AGEING: 5 months over the lees with weekly batonage.

VINTAGE REPORT

It has been an exceptional year in quality and quantity, one of those generous years that nature offers us. With a production of about 7,900 kg/ha, the grapes have arrived to the winery very healthy and we have avoided all kinds of diseases so frequent in this vintage. The acidity and sugar level have been just perfect. The polyphenolic load, that gives wines a structure, and the aging on the lees will end up giving these wines longevity and life.

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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