



FINCA MONTEPEDROSO

# Montepedroso Enoteca 2019



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Verdejo

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

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

**HARVEST DATE:** 2<sup>nd</sup> week of September

**BOTTLING DATE:** December 2020

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

**AGEING:** 14 months over the lees in concrete egg shape tanks.

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## 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.

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## 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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