



FINCA MONTEPEDROSO

Finca Montepedroso

2021



VINEYARD: Finca Montepedroso

VARIETY: 100% Verdejo

D.O.: Rueda

CATEGORY: Young

ALCOHOL DEGREE: 12,5% Vol.

TOTAL ACIDITY: 5,2 g/L. Tartaric Acid

HARVEST DATE: 2nd week of September

BOTTLING DATE: March 2022

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

AGEING: 5 months over the lees with weekly batonage.

VINTAGE REPORT

The high rainfall in the region, accompanied by an exceptional pressure of diseases in Rueda, and also an early harvest, have been the great markers of this year's harvest..The prediction for the 2021 vintage in terms of quality are excellent, as wines of great aromatic intensity and with good structure on the palate are expected. The grape has entered the winery very healthy. The acidity and the sugar level have been ideal. In addition, the polyphenolic load, which assemble wines with a structure is perfect and the aging on lees will end up provide 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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