



FINCA MONTEPEDROSO

# Finca Montepedroso 2022



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Young

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

**TOTAL ACIDITY:** 5,1 g/L. Tartaric Acid

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

**BOTTLING DATE:** March 2023

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 34 days.

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

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## VINTAGE REPORT

After a very dry and hot summer, the second part of August brought rain and lower temperatures, which improved significantly both the quantity and the quality of the grapes, reaching the harvest on the usual dates. With a higher quantity than expected and with an extraordinary quality. The health of the grapes has been supreme and the end result has been excellent.

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## 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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