

RIVENDEL

VIOGNIER - VERDEJO 2023



MAIN INFORMATION

Organic White Wine to be enjoyed during 4 years after the harvest.

From our own Organic **Vineyards**: Finca Los Caleros, located in Nava del Rey, Valladolid, Castilla y León. Yield: 5.500 kg/ha.

Stony, gravelly **soils** with a **height** of 700 meters.

Variety: Viognier (50%) and Verdejo 50%.

This wine has a new elaboration style, appreciated in tasting:

A portion of the grapes ferments spontaneously in 500-liter French oak barrels, where it remains on its lees for 6 months; the rest of the grapes ferment in stainless steel tanks and rest there on their lees for the same period. The final blend between barrel and tank varies each vintage; the wine offers excellent freshness and elegance, as well as the floral touch characteristic of Viognier, along with a slight complexity on the palate imparted by the barrel, setting us apart from other traditional wines.

Bottling date: July 2nd, 2024. Individually natural moulded micro cork stopper.

Limited production: 11,152 numbered bottles.

2023: the high rainfall this season and very hot temperatures during the summer have favored the conditions for ripening and the balance between alcohol and acidity, offering wines with very good aromatic intensity and structure, showing a typical character of the region. The harvest was rated as "very good" by the Regulatory Council.

TASTING NOTES

(July 16th, 2024)

Appearance: bright, straw yellow colour with green glints. It has lot of glycerin tears.

Nose: fresh, high intensity with a lot of different hints, all of them perfectly integrated: white blossom, stone fruit, water pear and minerality.

Palate: fresh, full of sensations, with very well-integrated acidity. All the nuances from the nose appear upon entry, along with creaminess and intensity. Lingering.

Service temperature: from 7° to 9°.

Harmony with food: rice, seafood, fatty fish, sushi and sashimi, legume stews with fish, grilled vegetables and Spanish paella.



OTHER INFORMATION

Awards: Verema New Wine GOLD 2023. WEIN + MARKT 2022: 90 points.

Allergens: contains sulphites. **Energy value**: 77 Kcal / 100 ml

°Alc: 13.6%Vol Total Reducers Sugar: 2.4 g/l Total Acidity: 5.5 g/l SO2 T: 136 mg/l

RUEDA D.O.: more than 80 wineries and 20,724 hectares. Castilla y León, Spain. 74 municipalities distributed among the provinces of Valladolid, Segovia and Ávila. Created in 1980. Gravelly soils high plains rising with a Continental climate; winters are cold and very long; springs are short, and late frosts are frequent; in contrast, summers are hot and dry, occasionally interrupted by an unwelcome thunderstorm. Very low rainfall levels. The Verdejo grape has been grown in the Rueda D.O. for over 10 centuries. What makes it so special is the combination of its aroma and flavour, with hints of wild mountain herbs and fruit and refreshing acidity.



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