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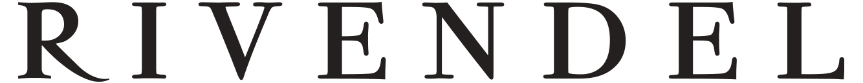
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ORGANIC VERDEJO

D.O. RUEDA

# **Patrón de fondo, Icono Descripción generada automáticamente**INFORMATION

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

**Variety:** Verdejo 100%.

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

**Yield**: 4.500 kg/ha. Stony, gravelly **soils** with an approximate height of 700 meters.

This wine has a **new elaboration style**, appreciated in tasting.

# TASTING NOTES

**Sight:** 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, pear and minerality among other.

**Mouth:** fresh,full of sensations, with a very well-integrated acidity.At the beginning all the nose touches are present, adding high intensity and creaminess. Lingering.

Optimal serving temperature between 7 and 9 ºC.

# ITS PARTICULAR ELABORATION

At the discretion of Angel Luis, Technical Director, 40% of the grapes spontaneously ferment in 500-litre French oak barrels and remain on their lees for 6 months. The remaining 60%, ferments in a stainless-steel tank as well and remains with the fine lees for 6 months.

The final coupage offers the typical freshness of Rueda wines together with a slight touch of wood that adds complexity on the palate that differentiates it from traditional wines.