

RIVENDEL

ORGANIC VERDEJO

D.O. RUEDA



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.

Limited production: 3.577 numbered bottles.

TASTING NOTES

(Made on July 21, 2022)

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 °C.

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.



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