

RIVENDEL

ORGANIC VERDEJO 2022



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: Verdejo 86% and Viognier 14%.

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

40% of the Verdejo's grapes and 100% of Viognier spontaneously ferments 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 freshness, elegance and floral hints together with a slight touch of wood that differentiates it from traditional wines.

Bottling date: June 5th, 2023. Individually natural moulded micro cork stopper.

Limited production: 7152 numbered bottles.

2022: is the longest and earliest harvest in the history of the D.O. Rueda. The high temperatures and low rainfall give us grapes of great quality and optimal health, without diseases caused by humidity, which augurs very good prospects for this vintage.

TASTING NOTES

(June 16th, 2023)

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: stone fruit, white blossom (chamomile, daisy), aromatic herbs (lavender) and strong minerality.

Palate: fresh, full of sensations, with a very well-integrated acidity. At the beginning all the nose touches are present, especially minerality. At the end, creamy and 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: 13.4%Vol Total Reducers Sugar: 2.2 g/l Total Acidity: 5.3 g/l SO2 T: 123 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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