



LEGARIS

VERDEJO 2014

Winegrowing region:

D.O. Rueda.

Varietals:

100% Verdejo

Viticulture:

The controlled vine plot surface area covers 2,100 hectares supplied by around 300 grape suppliers.

Most of these vineyards lie within the Rueda, Serrada and La Seca municipalities in Valladolid province, bordering with Segovia province.

The vineyards are located 700 to 800 metres above sea level. The most characteristic soils are the "cascajos": greyish brown, gravelly soils that are well ventilated and well drained. The traditional vine training system consists of goblet vines whereas all the vine stock planted in recent years is trellised.

Winemaking:

The trellised vines were mechanically harvested by night and the goblet vines were harvested by hand during the day. The grapes were received in the hopper, destemmed and lightly crushed, the skins were then macerated in the press for 2 to 4 hours before pressing.

This was followed by static clarification and alcoholic fermentation at a controlled temperature (14°C) with selected yeasts. The wine was then racked and left in its lees for 2 months. It did not undergo malolactic fermentation or aging in barrels. It then underwent final clarification, cold stabilisation and filtering to ensure optimum stability and presentation.

Analytical properties:

Alcohol content: 12,5%vol

Wine tasting notes:

A wine that is intense on the nose, with a floral bouquet and notes of white fruit intermingled with faint herbal hints. Lots of body on the palate with a long finish and the characteristic bitter aftertaste of the Verdejo varietal.

Food matching:

This white wine makes a perfect pairing with seafood, rice dishes, salads, fish and pastas.

Winemaker's advice:

We recommend you serve the wine at a temperature between 8 and 10°C. Do not serve too chilled, because you will lose out on some of the wine's subtler nuances.

