

Linaje 1888

VERDEJO 2020

Wine:

100% White grape 2020

Denomination of Origin:

Rueda

Vintage Qualification:

Very good

Method of extraction:

Wine press

Varietal:

100 % Verdejo Varietal

Wine press:

Pago Olmedo (Gravel soil, rich in Calcium and Magnesium)

Climate: A winter, classic in Rueda, with some degree less than usual, the first frosts did not arrive until well into November, reaching -6 and -9.9° degrees on January 1st, in Ribera, somewhat less in Rueda and Cigales, and -3 one more day. In April lot of rains, the spring rains allowed the correct sprouting in the second fortnight, until the month of May. At the beginning of May (4 to 6) (12 to 13) later temperature dropped below 0 degrees (-1 and -2) that affected part of the vineyard, but the delay of the vine was sensational for the recovery and new shoots (only 10% was lost). Sprouting was almost punctual at the end of April, a month earlier in Rueda, 20 days in Cigales and until mid-May in Caleruega wine district, due to slow temperatures. In June, July and August the rains gave way to the sun, with temperatures up to 2 degrees above the historical ones, we include the classic hail storms, this year in June and July (3 and 13), in Ribera, which did not touch our scattered vineyard. No rain, acceleration of the vegetative process, sun and water stored underground. Rain fell on August 26 with almost 30 liters. This year in Rueda there is a shorter cycle. August sunny and great thermal oscillations between day-night from 27-31° to

9-12° at night, for the excellent ripening of the grapes, relaxed only by the stony reflection. The harvest became general in September, beginning the first days and lasting until the first week of October. Grape tasting during August 24th it gave us a seed with brown tones, a grape that detaches well from the bunch and the bunch from the vine, ripe pulp and homogeneous. Sweet on the palate, good acidity and with little or no astringency. Quality and health status of the grapes, in this winery, **Exceptional.**

Harvest: First weeks of September in a manual way and selected in the vineyard by grape harvesters. The harvest was carried out in 12 and 20 kg plastic boxes that can be stacked for transport.

Wine making: Pressed the grape goes to a separate tank to start the first alcoholic fermentation, at a controlled temperature of 16-18 degrees. Total 8 days. It will keep evolving in a stainless steel vat until it is bottled by batches, always out of contact with oxygen, seeking longevity, with minimal oxidation. Decanted naturally by the winter cold. Filtered by cold.

Bottled: Early March and August 2021 (twice in this year)



TASTING NOTE

Color: Bright yellow straw, with many greenish reflections, symbol of youthfulness and varietal.

In Nose: Very expressive, playful and fresh with an intensity of very defined aromas. Complex aromas, balance between tropical and oriental aromas (according to years). The Spanish apple in the first steps green and becoming more mature. Tropical pineapple and mango and lychee or eye of dragon as oriental aromas. Floral aromas as lavender and aniseed. Also fennel. Hay and freshly cut grass commonly of Verdejo.

On the Palate: Juvenile and expressive in his birth, Gallant walking through the months. Very fruity and playful that fills the mouth with freshness. First sip is elegant, emphasizing on the half palate its acidity. The balance between tropical and oriental flavors is seen again, a faithful olfactory reflection. Balanced and harmonic without bumps. Malic background to start. Long finished flavors. Malic background for being 100% Verdejo. It is long and intense.

Note: this wine is newly bottled, must evolve positively.

Served in the environment of 5-9 degrees.

Keep away of the sun and at a temperature close to 20°. The bottle lying down or upside down.

ANALYTICAL

Alcoholic Grade: 13.00 % Vol.

Total Acidity (TH+): 5.72 g/l

Volatile Acidity 0.27 g/l

Residual Sugar: 2.2 g/l

Malic: 1.43 g/l

Food pairing: Rice, pasta, vegetables, hors d'oeuvres, fish and seafood.

Date of the tasting May 12, 2021.

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera).