

BOTAS DE BARRO

Varietal:- 100% Verdejo

Region:- Rueda

Rueda is without doubt one of Spain's best white wine regions thanks to its indigenous grape, VERDEJO. The region produces fresh wines with good acidity and an incredible aromatic intensity. The character of Rueda is defined by three elements: its grape Verdejo, its continental climate and its gravelly soils. It produces wines with amazingly intense fruit character and good acidity.

Vineyards:- Old bush vines planted at 2m x 3m. No irrigation, planted in sandy, limestone soils rich in calcium and magnesium with high pebble content. Well drained and aired. Gravelly soils are the best soils for the Verdejo grape varietal.

Winemaking:- Hand harvest early morning. Cool initial maceration, press and fermentation at cool temperatures. No oak. 3 months on the lees.

Tasting notes:- Crisp, fresh and extremely aromatic dry white that expresses all the character and elegance of the Rueda region. Light straw colour with slight green hints reflects its youth. On the palate, it is intense, and bright with good well balanced acidity.

Food Pairings:- Crispy salads, lighter fish dishes and of course, just on its own!

