

Montepedroso Enoteca 2022



FINCA MONTEPEDROSO

DO Rueda

TECHNICAL DETAILS

Variety: 100% Verdejo

Category: Verdejo

Alcohol degree: 12.5% Vol.

Total acidity: 5.1 g/l

Harvest date: 2nd week of September

Bottling date: marzo 2024

Vinification: Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 34 days



VINEYARD

Finca Montepedroso



AGEING

5 months on the lees with weekly batonage in steel tanks, and 11 months on the lees in concrete eggs

The real spirit of Rueda



VINTAGE REPORT

After a very dry and hot summer, the second part of August brought rain and lower temperatures, which improved significantly both the quantity and the quality of the grapes, reaching the harvest on the usual dates. With a higher quantity than expected and with an extraordinary quality. The health of the grapes has been supreme and the end result has been excellent.

TASTING NOTES



Colour: Lemon yellow with golden glints, clean, bright and very glyceric legs.



Nose: Clean and sincere aromatic complex, of high intensity where notes of fennel, nutshell, aniseed and hints of freshly cut hay stand out, hints of smoke and incense mixed with very elegant mineral notes.



Palate: Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, with a mineral aftertaste, and an even more intense retro nasal sensation than in the olfactory phase, with hints of incense and smoke.



Food Pairing: Grilled and baked fish, turbot, sea bream, hake. Caldero and "a banda" rice. Pasta au gratin and grilled white meats.

