

**NAME OF WINE**

**LOESS COLLECTION RUEDA**

**REGION**

CASTILLA Y LEON, La Serna in the municipality of Nava del Rey.

**D.O.**

RUEDA

**ANNUAL PRODUCTION**

5000 bottles. Less than 3000 kg/ha.

**No. Of HECTARES**

2 HA FOR THIS WINE

**GROUND SLOPE**

2 HA FOR THIS WINE

**TYPE OF SOIL**

100% Verdejo

**AGE OF VINEYARDS**

PLANTED IN 1939

**ANNUAL RAINFALL**

400mm

**TEMPERATURE RANGE**

19-40º

**PLANTING PATTERN**

3m x 3m

**PRUNING**

BUSH VINES

**HARVEST**

Small trailers with a capacity of less than 1,000 kg

**DATE OF HARVEST**

EARLY SEPTEMBER

**VARIETALS**

100% Verdejo

**WINE MAKING**

The crushed grapes are subject to cold maceration before being pressed, then the must is raked. The raked must is run off into new French oak barrels from various coopers, where it undergoes a slow fermentation. The wine remains in contact with its lees in the same barrels for between five and seven months, depending on how the particular wine performs in the wood, and is repeatedly stirred (batonnage). It is then aged on its fine lees in a stainless steel tank until it is bottled. Bottled in July of the year following harvest. Released as from the September of the same year.

**TASTING NOTES**

Bright yellow with green tones. Clear and bright. On the nose the first impression is of floral and white fruit aromas, tropical fruit and grassy, balsamic notes in the background, which lends freshness to the wine, all blended harmoniously with tertiary aromas coming from the wood. The latter are very subtle in the unswirled glass but become more apparent once the wine has been allowed to breathe. On the palate it is smooth and pleasant, explosive and complex. The aromas of fruit and oak turn this into a voluptuous wine but at the same time it has balanced acidity which will ensure a long life while retaining the freshness. Very persistent in the mouth with the slight hint of bitterness at the end which is typical of this grape.

