



FENOMENAL

First Vintage: 2011

Winemaker: Javier Lorenzo López

Denomination of Origin: Rueda

City: Pozaldez (Valladolid)

Other wines produced: El perro verde and Fenomenal Sauvignon Blanc



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Vintage: 2020

Type of wine: young white

Grape varieties: 85% Verdejo and 15% Viura

Grape provenance: Pozaldez, Ventosa de la Cuesta, La Seca, Rueda and Medina del Campo

Altitude: 700 and 800 m

Type of soil: limestone

Plantation density: between 1,600 and 2,500 vines per hectare

Date of harvest: September 9th

Elaboration: the grapes were destemmed, crushed and macerated for 6 hours then they were pressed the same day of their reception, during night, at low temperature. The 24 hours settling and fermentation took place in stainless steel tanks under controlled temperature

Bottling: January 2021

Alcohol: 13% Abv.

Tasting notes: delicate and pale yellow in colour with greenish hues. On the nose, it is intense and lush, displaying a wide range of citric fruits aromas such as orange and lemon, as well as mango, apple and peach along with a subtle spicy hint of white pepper. On the palate, it has a silky texture. It is fresh and balanced, with final aromas reminiscent of lemon peel and mango.

Food pairing: a delicious wine to pair with appetizers, rice dishes, cold starters, smoked salmon and grilled fish.

Serving temperature: between 6 and 8 °C

Recommended glasses:

-Riesling from Vinum Range by Riedel

-Viognier from Veritas Range by Riedel



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FENOMENAL SAUVIGNON BLANC

Vintage: 2020

Type of wine: young white

Grape variety: Sauvignon Blanc

Grape provenance: Ventosa de la Cuesta and La Seca

Altitude: 700 and 800 m

Type of soil: limestone and clay

Plantation density: 2,550 vines per hectare

Date of harvest: September 4th

Elaboration: the grapes were destemmed, crushed and macerated for 6 hours then were pressed the same day of their reception during night under low temperature. The 24 hours settling and fermentation took place in stainless steel tanks under controlled temperature

Bottling: January 2021

Alcohol: 13% Abv.

Tasting notes: has a delicate, bright and limpid yellow colour with green hues. On the nose it shows a wide range of aromas of tropical and citrus fruits such as passion fruit and lime with a touch of stone fruits like peach followed by delicate white flowers and intense hints of fresh herbs such as fennel. On the palate it is broad, with a silky and fresh texture that runs through the entire mouth. In the end it leaves delicious and lingering hints of lemon peel, apricot and fennel

Food pairing: perfect to pair with appetizers, baked fish, salads and soft cow or sheep cheeses.

Serving temperature: between 6 and 8 °C

Recommended glasses:

-Riesling from Vinum Range by Riedel

-Viognier from Veritas Range by Riedel
