



FENOMENAL

Year of foundation: 2011

Winemaker: Javier Lorenzo López

Denomination of Origin: D.O. Rueda

Area: Pozaldez (Valladolid)

Other wines produced: El Perro Verde and Fenomenal Sauvignon Blanc



FENOMENAL

Vintage: 2021

Type of wine: dry white

Grape variety: 85% Verdejo and 15% viura

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

Altitude: 700-800 m

Type of soil: calcareous

Plantation density: from 1,600 to 2,500 vines per hectare

Harvest date: september 2021

Winemaking: the grapes were destemmed, crushed and macerated for 6 hours before being pressed the same day they were received, at night, taking advantage of the low temperatures. The must was settled for 24 hours and fermented in stainless steel tanks at a controlled temperature.

Bottling date: january 2022

Alcohol: 12.5% Abv.

Tasting notes: it has a beautiful pale straw yellow color with greenish reflections. The nose is intense, with hints of ripe fruit such as peach and apricot, along with exotic fruits such as mango, pineapple, passion fruit and passion fruit, accompanied by notes of fresh grass, white flowers and critics. On the mouth it is silky and balanced with a refreshing finish reminiscent of lemon peel and other fruits we found in the nose.

Food pairing: a delicacy to accompany appetizers, rice, cold starters, smoked salmon and grilled fish.

Temperature of service: between 6 and 8 °C

Recommended glass:

-Riesling from Vinum range by Riedel

-Viognier from Veritas range by Riedel



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FENOMENAL SAUVIGNON BLANC

Vintage: 2021

Type of wine: dry white

Grape variety: 100% Sauvignon Blanc

Grape provenance: Ventosa de la Cuesta and La Seca

Altitude: 700-800 m

Type of soil: clay-limestone

Plantation density: from 1,600 to 2,500 vines per hectare

Harvest date: september 2021

Winemaking: the grapes were destemmed, crushed and macerated for 6 hours before being pressed the same day they were received, at night, taking advantage of the low temperatures. The must was settled for 24 hours and fermented in stainless steel tanks at a controlled temperature.

Bottling date: january 2022

Alcohol: 13% Abv.

Tasting notes: It has a delicate yellow color, very bright and clear, with green reflections. On the nose it floods with a wide range of aromas of exotic fruit, such as passion fruit, citrus fruits such as lime and lemon, and hints of fleshy fruits such as peach, all accompanied by delicate and intense white flowers and hints of fresh grass, fennel, boxwood, green asparagus and mint. On the mouth it is voluminous, with a silky texture that runs through the entire palate. At the end it leaves delicious, refreshing and persistent hints of lemon peel and apricot.

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

Temperature of service: between 6 and 8 °C

Recommended glass:

-Riesling from Vinum range by Riedel

-Viognier from Veritas range by Riedel