



FENOMENAL

Vintage: 2023

Type of wine: dry white

Grape variety: 100% verdejo ecologic.

Grape provenance: controlled vineyards of other winegrowers in the same municipality and surrounding areas.

Altitude: 700-800 m.

Type of soil: soils with a sandy texture, with a high proportion of limestone and pebbles.

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

Harvest date: from August 25 to September 19.

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: may 2023.

Alcohol: 13% vol.

Tasting notes: It has a nice lemon yellow color with greenish reflections. It is intense on the nose, with hints of ripe fruits such as peach and apricot, together with hints of mango, pineapple and passion fruit, accompanied by notes of fresh grass, white flowers and critics. In the mouth it is silky and balanced, with a pleasant finish reminiscent of nectarines and the exotic fruit that we have found on 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: Viognier/Chardonnay from Vinum range by Riedel



FENOMENAL SAUVIGNON BLANC

Vintage: 2023

Type of wine: dry white

Grape variety: 100% Sauvignon Blanc ecologic.

Grape provenance: own vineyards in the town of Rueda.

Altitude: 720 m

Type of soil: soils with a sandy texture, with a high proportion of limestone and pebbles.

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

Harvest date: from August 22 to 24.

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: may 2023.

Alcohol: 13% Abv.

Tasting notes: It has a delicate, very bright and limpid yellow color with green reflections. The nose is flooded with a wide range of aromas of exotic fruit and citrus such as lime and lemon, and hints of fleshy fruit such as peach, all accompanied by delicate white flowers and hints of fresh grass, fennel, boxwood, green asparagus and menthol. On the palate it is voluminous, with a silky texture that covers the entire palate. In the end it leaves delicious, refreshing and persistent memories of lemon and apricot peel.

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: Viognier/Chardonnay from Veritas range by Riedel
