

MERALDIS

VINIFICACIÓN INTEGRAL
VERDEJO 2018

Meraldís, inspired by the emerald; a precious jewel considered the queen of gems. Its brilliant and refined finish reflects this exciting, sophisticated and hedonistic wine.

With this wine we have tried to get the maximum expression of Verdejo variety without any other interference.

- D.O. Rueda
- White still wine with complete fermentation in barrel.
- Verdejo

2018 vintage:

Regular vintage regarding climate and phenology. Winter and spring rainfall already predicted high yield. The absence of relevant weather accidents contributed to the grape quality.

The vineyards:

Old vines (with more than 40 years) from Rueda and Villanueva de Duero, with pebbles on the surface over calcareous and sandy soils.

Winemaking:

Manual harvesting in boxes. Pressed directly with its rachis. Ageing with dregs for 6 days and then introduced in barrels to ferment with its own yeasts.

Ageing:

13 months in 500 liters French oak barrels and a 5% of acacia wood.

Tasting:

Golden yellow color. Powerful ripe fruit aromas on the nose (peach, grapefruit, tangerine) and soft vanilla and smoked hints from its contact with the wood, together with the characteristic aniseed ending. Very well structured in the mouth, round, creamy and full-bodied provides great freshness. Elegant, long finish.

Unfiltered wine. Do not serve it very cold.

