

atipyque

DE VERDERRUBÍ



FERMENTED IN FRENCH-OAK VATS AND AGED FOR 6 MONTHS ON ALL ITS LEES/100% VERDEJO VARIETY/RUEDA SUR D.O.

VINEYARD

Located in the town of Rubí de Bracamonte (Valladolid), part of the D.O. Rueda. The land is ideal for white varieties, especially the local Verdejo grape, thanks to the drainage capacity of the surface sand and boulders and the clayey layer at a depth of 50 cm. The latter is used as a bed for the roots, avoiding losses of acidity in the final weeks of the ripening process and favouring the synthesis of aromatic precursors.

HARVESTING

The 2013 harvest was late as a result of the September rain. Although difficult owing to the humidity conditions during the collection, this vintage made serious wines with a pleasant palate.

WINEMAKING

The harvest was completed entirely by hand and the grapes were selected to ensure only the best of our vineyard. Fermentation in 5000-litre wooden vats using local yeasts selected from our own vineyards to keep the essence of our terroir.

AGEING

Aged for six months in French-oak vats on all its lees. This will make it big in the mouth and increase its aromatic complexity. During this period, the wine also achieves natural stability.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL: Verdejo

ALCOHOL_ 13%

pH 3.31

TOTAL ACIDITY_ 5.5 g/l

RESIDUAL SUGARS_ 1.8 g/l

Pita family wines

OENOLOGIST'S NOTES

Bright, pale yellow with pale greenish highlights. On the nose, delicate and complex, where a backdrop of bitter citrus gives rise to the characteristic aniseed of the Verdejo and a fine brioche reminiscent of the toast of the wood. In the mouth, a light attack followed by voluptuous oiliness, well-balanced with fine acidity and a long finish that adds freshness on swallowing.

EMILIO JOSE PITA
WINEMAKER



ECOLOGIC WINE



RUEDA
APPELLATION OF ORIGIN