

Domínio de VERDERRUBÍ



FERMENTED IN STAINLESS STEEL TANKS AND AGED ON LEES FOR 4 MONTHS/100% VERDEJO/RUEDA SUR D.O. (SPANISH APPELLATION OF ORIGIN)

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

Contrary to plans, the 2015 harvest took place as usual in mid-September. A dry and hot summer lowered the average production per hectare. The grapes collected this year were of great quality and have made wines with a great deal of structure and a very elegant nose.

WINEMAKING

From the first moment (during the pre-fermentation maceration and the filtering of the must) the vinification process took place based on the analysis of each batch from the different plots on our estate to ensure respect for our *terroir*.

AGEING

4 meses sobre lías finas.

TECHNICAL NOTES

D.O. RUEDA
VARIETAL_ Verdejo
ALCOHOL_ 13%
pH 3.22
TOTAL ACIDITY_ 5.6 g/l
RESIDUAL SUGARS_ 1.8 g/l

Pita family wines

OENOLOGIST'S NOTES

Intense, clean and bright, greenish-yellow in the glass. On the nose, first of all notes of passionfruit, grapefruit and *garrigue*. Very complex. Oily in the mouth, well-balanced, round, with a long finish. This wine will evolve interestingly in the bottle in 2016.

EMILIO JOSE PITA
WINEMAKER



ECOLOGIC WINE



RUEDA
APPELLATION OF ORIGIN