

PITA



FERMENTED IN FRENCH-OAK BARRELS AND AGED FOR 8 MONTHS ON LEES/100% VEDEJO/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 harvest was completed entirely by hand and the grapes were selected to ensure only the best of our vineyard. Fermentation in 300-litre French-oak barrels. The selection of the plots for this wine was exquisite and only the best grapes from our vineyard are used for this wine. Production is limited to 3000 bottles per year.

WINEMAKING

Desde el primer momento, en la maceración pre-fermentaria y el desfangado de los mostos, la vinificación se lleva a cabo acorde al perfil analítico de cada lote procedente de las parcelas diferenciadas de nuestra propiedad con el fin de ser respetuosos con nuestro terroir.

AGEING

Aged for eight months in French-oak barrels on all its lees. Weekly battonage to achieve a structured wine with well-integrated wood.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL_ Verdejo

ALCOHOL_ 13%

pH 3.37

TOTAL ACIDITY_ 5.3 g/l

RESIDUAL SUGARS_ 1,8 g/l

Pita family wines

OENOLOGIST'S NOTES

Pale yellow in the glass with greenish highlights, clean and bright. On the nose, intense aroma dominated by citrus and hints of brioche, peach and ripe fruit. Intense, complex attack in the mouth with a backdrop of fleshiness thanks to the volume achieved during ageing, accompanied by a good presence of acidity to give it a long finish.

EMILIO JOSE PITA
WINEMAKER



ECOLOGIC WINE



RUEDA
APPELLATION OF ORIGIN