

atipyque

DE VERDERRUBÍ



HARVEST **2014**. FERMENTED IN FRENCH OAK VATS AND AGED FOR SIX MONTHS ON ITS TOTAL LEES/ 100% VERDEJO/ SOUTHERN DO RUEDA.

VINEYARD

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

HARVESTING

Despite what had been expected, the 2014 harvest took place in mid-September as usual. A dry and hot summer reduced the average production per hectare. The grapes harvested this year were of very high quality and produced wines with great structure and a truly elegant nose.

WINEMAKING

The grapes were harvested entirely by hand and selected to ensure only the best from our vineyard. Fermentation takes place in 5000-litre wooden vats using indigenous yeasts selected from our own vineyards to preserve the essence of our terroir.

AGEING

Aged for six months on its total lees in French oak vats. This gives the wine lots of volume on the palate and more aromatic complexity, as well as a natural stability.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL: Verdejo

ALCOHOL: 13%

pH 3.31

TOTAL ACIDITY: 5.5 g/l

RESIDUAL SUGARS: 2,3 g/l

Pita family wines

WINEMAKER'S NOTES

Pale yellow with greenish glints, clean and brilliant. Delicate and complex on the nose, with bitter citrus notes lying beneath the characteristic aniseed flavours of the Verdejo, accompanied by hints of brioche that recall the toasted notes of the wood. There is a light initial sensation on the palate that leads to a voluptuous, well-balanced oiliness, with a subtle, long-lasting acidity that gives freshness to each sip.

EMILIO JOSÉ PITA
WINEMAKER



RUEDA
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