

# Dominio de VERDERRUBÍ



HARVEST **2016**. FERMENTED IN STAINLESS STEEL TANKS AND AGED ON LEES FOR FOUR MONTHS/ 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

The 2016 vintage was especially late. The stifling August heat and the drought caused a vegetative stop at the vineyard which was translated into a slow maturity. The rains of mid-September precipitated the harvest which started at the end of this month. The result was a peculiar with personality wines vintage , a reflection of an atypical year.

## WINEMAKING

From the first moment, during the pre-fermentation maceration and the filtering of the must, the winemaking process takes place based on the analysis of each batch from the different plots on our estate, to ensure respect for the terroir.

## AGEING

Four months on fine lees.

## 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*

## WINEMAKER'S NOTES

Intense greenish-yellow in colour, clean and brilliant. Initial notes of passionfruit and grapefruit on the nose, with hints of scrub. Very complex. Oily on the palate, well-balanced, rounded, with a long finish. This is a wine that will develop interestingly in the bottle over the course of 2017.

**EMILIO JOSÉ PITA**  
WINEMAKER



ORGANIC WINE



RUEDA  
DENOMINACIÓN DE ORIGEN