



# Finca Montepedroso

## 2015



**VINEYARD:** Finca Montepedroso

**VARIETY:** 100% Verdejo

**D.O.:** Rueda

**CATEGORY:** Young

**ALCOHOL DEGREE:** 12,5% Vol.

**TOTAL ACIDITY:** 5,8 g/L. Tartaric Acid

**HARVEST DATE:** 2<sup>nd</sup> week of September

**BOTTLING DATE:** February 2016

**VINIFICATION:** Fermentation in stainless steel tanks with temperature control. Fermentation/ maceration 30 days.

**AGEING:** 5 months over the lees with weekly batonage.

---

### VINTAGE REPORT

Year characterized by a scarce rainfall and high temperatures in summer, that, from August, and coinciding with the ripening period, smoothed out considerably. For this reason, the grapes reached an exceptional balance point, with an excellent acidity and an unusual complexity.

---

### TASTING NOTES

**Colour:**

Lemon yellow with green frosted twinkles, clean, bright and very glyceric tears.

**Nose:**

Clean aromatic ensemble, with high intensity. The notes of apricot, peach, fennel, green almond shell, aniseed, fresh fruits (liechi, grapefruit, green apple) show up. Recalls to fresh cut hay, and light smoke touches mixed with mineral notes.

**Palate:**

Velvety and silky entry developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, fruity aftertaste, with an aftertaste sensation even more intense than in the nose phase, sowing up the recalls of fennel and aniseed.

**Food Pairing:**

Fresh sea food and white fish. Rice in fish broth. Rice stewed. Pasta au gratin and white meats.



@ F\_Montepedroso



/FincaMontePedroso

[www.familiamartinezbujanda.com](http://www.familiamartinezbujanda.com)

<http://www.entrevinospagos.com/en/>