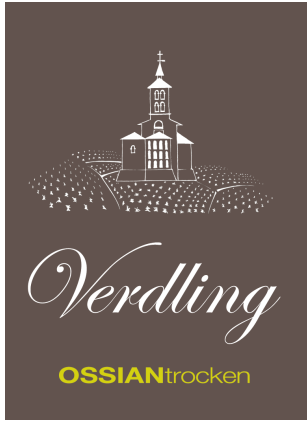




# VERDLING TROKEN 2014

**CLIMATIC year** ■ The winter was relatively mild without hard frosts. Late April warm temperatures led to bud burst in early May. Early spring brought rain and warm temperature which allowed the growing season to start. Dry and hot summer. Some rain in September provided optimal conditions for grape ripening without losing its natural balance. Harvest started on September 22nd and finished on October 10th. It was a great year not only for the amount, but also for the quality of the grapes. The weather conditions allowed us to harvest slowly and to select each plot at its best ripening moment.



**GRAPE VARIETY** ■ 100% Verdejo grapes from ungrafted , low-yielding , pre-phylloxera vines. The vineyard is located in Segovia. The soil is rich in sand and gravel-sized pebbles.

**WINE-MAKING PROCESS** ■ This very unique wine-making process starts in the vineyards where grape clusters are handpicked, sorted and put in small crates for their transport. Upon arrival at the winery , the grapes are put in a cold chamber for a few hours , lowering their temperature before being processed. The whole grapes are cold soaked and gently pressed resulting in a low yield. The must is settled for 24 hours and fermented once it is clean. The long fermentation takes place at a low temperature in small stainless steel vats with natural indigenous yeasts. The natural high acidity of the must plays an important role in this wine, it is balanced and enhances its freshness and brings out the finest characteristics of each grape variety. Bottled in April, 2015.

#### **WINE STORING**

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 4°C-6°C.

Verdling Dulce is a dream come true thanks to the invaluable collaboration of Klaus Peter Keller, a wine producer from Rheinhessen.