



VERDLING DULCE 2011

CLIMATIC year ■ We had a very cold winter, with heavy rain and some snowy days. In March the temperatures climb began, reaching 20 degrees in April that determined vineyards sprouting. Fortunately there were no significant frosts and development was homogeneous.

May was unstable and June very warm so that the plants reached flowering a little early. In summer the weather was very dry, with a cooler July than August. From 1 September a wave of heat was set, forcing us to an early harvest, but with excellent sanitary quality of the grapes.



GRAPES ■ 100% Verdejo, pre-phylloxera old vines, ungrafted. Grapes from a plot with gravel and sand, very fresh.

WINEMAKING PROCESS ■ Manual harvested in boxes of 15 kg. Early harvested, essential for maintaining a good natural acidity of the grapes Rigorous inspection on selection table. De-stemming and pressing in horizontal hydraulic press.

Long fermentation at low temperature with the native yeasts of musts submitted to severe racking and therefore low turbidity. Bottled in March 2012.

WINE STORING

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine lying down on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 4°C-6°C. To really enjoy this wine, please, make sure you have the best storing conditions.