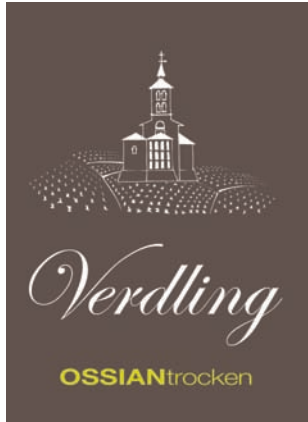




# VERDLING TROCKEN 2013

**CLIMATIC year** ■ The winter was mild and mostly rainy. Mild temperatures in late April led to the sprouting in early May. A severe frost in late April reduced harvest very significantly. Temperatures rose and the vineyards were developed, while maintaining the delayed cycle. July and August were warm, but with cold nights. Heavy rains in September with nights with high temperatures favored the development of diseases of vine which further reduced harvest even more.

The harvest began in October with a suitable cluster ripening. Our harvest was highly selective, as a result of irregularities in the climatic year, so that the grape entering winery did it at the ideal moment.



**GRAPES** ■ 100% Verdejo grapes grown in Segovia. Ungrafted pre-phylloxera low-yielding vase-shaped vines. The soil is rich in sand, gravel and different sized pebbles.

**WINEMAKING PROCESS** ■ The winemaking process is unique in its kind. It starts in the vineyard where the grape clusters are thoroughly selected and handpicked. Then they are taken to the winery in small crates. Upon arrival at the winery, the grapes are cooled off in cold rooms, then they undergo cold-soaking and pressed with their stems. Gentle pressing and low yields. The wine must is disgorged for 24 hours and fermented. Long fermentation in small Stainless Steel tanks with native natural yeasts at low temperature. The high natural acidity of the wine must plays an important role in this wine. its balance with the rest of the components and its outstanding freshness and subtle vegetal notes. Bottled in April 2014.

#### 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 temperatura changes. Tasting temperatura: 4°C-6°C. To really enjoy this wine, please, make sure you have the best storing conditions.

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