



We were among the first wine producers in the 90s to develop a fresher style of the indigenous Verdejo grape in Rueda and discovered how well the Verdejo took to barrel ageing on the lees. Our Campo Eliseo is a beautiful presentation of the nobility of the Verdejo grape and has won its place as one of the best wines of Rueda.

VARIETIES

100% Verdejo.

Verdejo is one of the greatest Spanish white grape varieties, typical from the RUEDA appellation. It provides richness, length and fruity peach and apricot aromas; this variety has a strong phenolic expression; Verdejo is a late variety which is picked when the skins get brown, generally one month after Sauvignon

VINTAGE 2013

This year it rained considerably more than usual and the winter was milder than usual. After harvesting the Sauvignon Blanc, a week of heavy rain led to an outbreak of grey mould (*Botrytis cinerea*) in the Verdejo grapes, which meant we had to postpone the harvest by several days. We actually started harvesting on 3 October. As a result of this decision, the grapes arrived at the winery in excellent conditions. The wines have the best intensity that we have seen in recent years and a complex palate. It should be a good year. 2013 will be characterised by lower alcohol content, a deep colour and a well-balanced palate.

We genuinely feel that this has been a very good year in Spain, despite the weather conditions.

VINEYARD

Terroir

Sandy-gravelly and/or gravelly-clay soils.

Density

3200 vines/ha (trellised)

Climate

Continental (large day/night and winter/summer temperature variations). Strong brightness. Attenuating effect of thermal variations due to the «Duero» river.

Average age of the vines

25 years.

Yield

60 hl/ha.

Localisation

Town of Villafranca de Duero. Our vineyard is located between 600 and 700 metres of altitude on the plateau of Rueda and Toro appellations. The Duero river nearby has an attenuating effect on thermal variations which are quite large in this region.

WINEMAKING

Harvest

The grapes are handpicked with the utmost care.

Winemaking

Cold maceration of the must with the skin for 8-12 hours to build fresh fruit aromatic. The skin is then removed and the grape juice is kept on the fine pulp particles for another 10 days to build intensity. The juice is then fermented in 3 equal parts:

One-third, in egg-shaped concrete tanks. This shape facilitates the natural movement of wine (convection effect) in the tank, that continually and naturally steers the lees. The suspended lees particles in the wine, bring roundness and helps define the aromatic complexity.

One-third, in "Demi-Muids" new French oak barrels (600 liters). The Alcohol fermentation in new oak brings structure to the wine and a great richness.

And the remainder in stainless-steel tank. This is the classic way of fermenting white wines, which concentrates the fresh fruit aromatics.

Ageing

The lees are stirred regularly, during a 4 month ageing period. The three parts are then blended, and aged together for a couple of months, so that the various aromatic components bind with each other, to create a beautiful, intense and balanced wine.

TASTING NOTES



Pale yellow color with greenish hues. Bright and clear.



Great intensity and freshness. Delicate white flowers with citrus notes. Hints of sweet vanilla and bread.



Round and soft mouth feel, yet with a great balance. Juicy apple, pear and light tangerine. Some dried fruit notes coming from the ageing on the lees: dried apricot, dried flowers.

SUGGESTION

To be enjoyed as Aperitif but also with cheeses. Goes well with white meats, including fish, especially when served with white sauce.

10-12°C

4 YEARS

