



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% barrel-fermented 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 2012

The 2012 season started with a very dry, cold winter. Bud break took place without any problems in mid-May. Spring frosts did not cause any trouble either and growth was uniform despite the lack of rain. We irrigated the Verdejo and Sauvignon Blanc vines in June, to ensure proper leaf development, which plays a very important role in ensuring that the grapes have good aromatic potential.

The Verdejo harvest took place between 22 September and 4 October. The yield is lower this year than in previous seasons, resulting in better aromatic concentration and better quality on the palate.

## ANALYSIS

ALCOHOL CONTENT	13,00% vol.
PH	3,29
TOTAL ACIDITY	5,00 g/l H <sub>2</sub> SO <sub>4</sub>
VOLATILE ACIDITY	0,38 g/l H <sub>2</sub> SO <sub>4</sub>
RESIDUAL SUGAR	<2 g/l

## 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

40 hl/ha.

### Localisation

Cuesta de Oro is a 3,5 hectare plot, located on the slope in front of our wine house from which the Duero River can be seen. It faces north.

## WINEMAKING

### Harvest

Hanpicking with successive sorting.

### Winemaking

Skin maceration (about 12 h). Pneumatic pressing. Cold settling. Alcoholic fermentation in 100% new French oak barrels.

### Ageing

On its lees during 6 months. Regularly stirred.

## TASTING NOTES

Beautiful yellow robe with glints of gold.

An intense nose, fresh and grassy. Notes of ripe white-fleshed fruit, freshly cut hay and dried flowers.

On the palate it is structured and viscous with a good balance. It is long on the finish with an interesting aromatic complexity.

## SUGGESTION

As an aperitif or with fish dishes in sauce, such as pike.

10-12°C

4 YEARS

