



# RIPPA DORII

ORGANIC WINE

VERDEJO 2022



## VARIETIES

Verdejo.

## VITICULTURE

We select grapes from our own "certified-organic" vineyards from different zones of the DO Rueda appellation where the poor, gravelly soils dominate, with major outcrops of limestone at medium and high altitudes. We also include grapes from old vines with very low yields, over sixty years' old and with varying planting densities.

## HARVEST 2022

The 2022 harvest in our Rueda vineyards stretched over a much longer time than in previous seasons due to rainfall at the end of the cycle, causing stop-start harvesting during the campaign. **The year was very hot and dry, but the September rains helped the plants to extract the necessary nutrients from the soil and then achieve phenolic and alcoholic ripening with the maximum balance.** This proved vital for bringing us fresh musts with just the right acidity and medium/high alcoholic strength. In addition, the state of health of the clusters was very high. This all bodes well for wines with a lot of body and lots of backbone.

## ELABORATION

The grapes are harvested during the night to achieve maximum protection of the aromas of the berries. Once in the winery, the temperature is further reduced and the grapes **are very gently pressed, with their skins, at cool temperatures, to get the deepest, most richly nuanced transfer of aromas.** Clarification is natural and at cold temperatures. The spontaneous fermentation also starts out cold with the must clean through decanting off, with no use of filters or other manipulation. In addition, part of the fermentation takes place in barrels before the final blending of the wine, which makes its tannins fine and polished.

## TASTING

**Colour:** Straw yellow, with golden hues and greenish glints.

**Aroma:** High intensity and elegance, deep, fresh and complex, with fragrant notes of fennel, mountain herbs and underlying mineral and balsamic aromas coming through.

**Taste:** An initial sensation of fresh fruit which appears in the flavoursome attack with salty touches. It is long, intense and leaves the characteristic, slightly bitter note of verdejo.

**Alcohol:** 13,5 % Alc. by Vol.

## SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C.