



RIPPA DORII

VERDEJO 2022



VARIETIES

Verdejo.

VITICULTURE

We select grapes from our own vineyards in **Torreduero, Los Curas and Hornillos** where the poor, gravelly soils dominate, with major outcrops of limestone at medium and high altitudes. Dry, fresh zones which favour a wonderful blend of the different kinds of soil which characterise the DO Rueda appellation: platforms of smooth pebbles and soils with carpets of stones. **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

Harvesting is at night to maintain the maximum freshness of the grapes on reception in the winery. It is partly mechanised and in the oldest vineyards, by hand with crates. **The way of working involves methodical, rigorous selection of the grapes before they reach the winery.**

The entire process is carried out with strict cold temperature control. After a long maceration, a natural raked is carried out to ensure the start of fermentation without passing through any filter and to keep the must alive and without impurities.

Fermentation is spontaneous and the punching down work is carried out with extreme gentleness on the finest lees to seek more complex aromas, greater unctuousness and volume in the mouth.

To complete the process and to increase the quality of the wine, verdejo that has fermented in barrels is added to the final blend (5% of the total coupage).

TASTING

Colour: On the eye you can see a straw yellow colour with greenish glints and golden iridescence, with a very bright and clear sheen.

Aroma: On the nose it is a wine with great intensity, balsamic aniseed aromas, with fennel, white-fleshed and citrus fruit and reminders of tropical fruit

Taste: Smooth, very elegant mouth-feel with that typical final bitter touch of the verdejo variety, with good structure, body and a great balance between acidity and alcohol, with a full, powerful, complex and very persistent retronasal sensation.

Alcohol: 13,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C.

0,75 L. | 1,5 L.