



RIPPA DORII

VERDEJO 2021



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 2021

The 2021 season began with a very cold, wet winter which brought with it **some precipitations in the form of snow which were very beneficial to the vines' health**. The spring, and especially the summer, were not as hot as in previous years. However, as the end of the growing cycle approached (in the last weeks of August) there was a large increase in the maximum night- and daytime temperatures, which allowed very good ripening of the grapes. **The winery team, in the first wines run off from the vats, found wines with superb aromatic intensity**, with a presence of fresh notes like citrus fruit and even mentholated ones with balsamic herbal touches.

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.