



RIPPA DORII

ORGANIC WINE

VERDEJO 2021



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 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

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.