

COLECCIÓN

*Finca
Saltamontes*

ORIGIN

This is an unusual single vineyard wine that we produce in limited amounts. It is made of Verdejo grapes that grow in Pago Saltamontes, a 2,27-hectares plot dating back to 1863 and planted before the irruption of Phylloxera.

VITICULTURE

Soils are around 8-metres deep, with sand and rolling stones covering a subsoil of lime and clay, characteristics that favour the natural drainage of this vineyard. Grapes from low-yielding old vines are hand-picked at optimal ripeness, when they are intensely fruity and concentrated.

WINEMAKING

At the cellar, we strive to extract their full potential, particularly the intense fruit flavours that are typical of Verdejo, as well as structure and elegance. Grapes follow a short maceration process to enhance the aromas and freshness of the wine. After alcoholic fermentation, Finca Saltamontes follows a period of ageing on the lees with regular "batonnage" or less stirring.

To sum up, we are proud to introduce a very high-quality wine, not only because of its special grapes and manual harvest, but also because of the characteristics of the land and careful handling.

TASTING NOTES

Ageing on the lees provides this wine with an unusual creaminess and soft mouthfeel. The nose shows aromas of sweet orange peel, fresh bread dough and some fennel and herbal notes. It is extremely soft and creamy in the palate, with a moderate acidity and a long, pleasant, finish. This texture will make it a perfect match for more elaborate fish dishes, vegetables, risottos, and all types of vegetarian food.

RECOMMENDED SERVING

Serve cold (between 9°C and 10°C) We recommend matching it with grilled or steamed white fish like haddock, codfish or sole. Its crispness and refreshing character will also be a great match for shellfish and all types of seafood.

Grape variety. Verdejo

Vineyard average age. +150 years

Harvest. Manual

Alcoholic content. 13% VOL

D.O.P. DO Rueda

Cultivation. Bush vines

Production. 2.290 bottles

Format. 750ml

