

COLECCIÓN

V Dulce de Invierno

ORIGIN

Trellised vines grown in the village of La Seca. What is most peculiar about this wine is the blend of Verdejo and “Gorda de Moldavia” a grape of Rumanian origin, very similar to Muscat.

VITICULTURE

Continental weather is characterized by wide diurnal swings which make high daytime temperatures tumble up to 20 degrees at night. Additionally, very cold winters together with rains in spring and autumn help reaching the characteristic acidity Verdejo is known for.

WINEMAKING

V Dulce de Invierno is made with Verdejo and Gorda de Moldavia grapes that are frozen, late-harvested or dried. Following these 3 different methods to concentrate the sugar in the grapes we achieve two key characteristics: complexity and a high concentration of sugar (approx. 400g per litre) before the fermentation process. After fermentation the wine is further aged in French oak barrels, which give it further complexity and ageing potential.

TASTING NOTES

Complexity is the attribute we look for in “V Dulce”: Two varieties, three different ways of concentrating sugars: late harvest, freezing and a drying process and a touch of French oak to finish it off. The result is a nose displaying a vast array of aromas: grape, dried apricots, nuts, a touch of citrus peel, honey. Definitely sweet, full-bodied and mouth-coating in the palate, but balanced with the right acidity and just an interesting touch of bitterness.

RECOMMENDED SERVING

We recommend to serve it chilled (6-8°C) to match cold desserts, (especially nut-based) and chocolate mousse. It is also a great companion to soft and blue cheeses.

Variety. Verdejo 80% Gorda de Moldavia 20%

Vineyard average age. 15 years

Alcoholic content. 10% VOL

Training. Trellis

Production. 5.000 bottles

Format. 500 ml

