

BRAND : FINCA REMENDIO

WINE : RUEDA

D.O. : RUEDA

The idea for Finca Remendio brand was inspired by a trip to Rueda on a July afternoon. The sky was cloudless and the sun bore down on us, creating the sensation that we were in the desert. The vastness of the spaces and the solitary orb of the sun gave rise to the images on the labels. To be completed in 2008, this state of the art winery is notable for its use of renewable energy and its integration into the local landscape.

LOCATION

Pozaldez – 42 km from Valladolid, 805 m above sea level.

CLIMATE

The climate is continental (long hot summers, cold winters) with a certain Atlantic maritime influences. Temperatures vary widely and can drop below zero in winter (-1°C) and can reach 30°C in summer, which is not as high as similar wine-producing regions in *southern* Central Spain. There is a risk of frost, freezing fog, high winds and hailstones in winter/spring. On the other hand there is only a very small possibility of drought. Normally it rains in spring and autumn, with an average rainfall of 400 mm/year, while the vines receive 2,700 hours of sunlight per year.

SOIL TYPE

Stony soils with little organic material but good drainage.

VINES

Verdejo 50%, Viura 50%.

ELABORATION

The first grapes to be harvested were of the Viura variety, followed by the separate harvesting of the Verdejo variety. Grapes are pressed lightly and fermented separately under temperature control and then blended together.

OAK

No ageing.

TASTING NOTE

Straw coloured with hues of yellow, the nose is clean with good intensity and hints of apples, and white fruit. The palate is rich, fresh and soft with good acidity and structure.

ANALYTICAL

- ALCOHOL : 12.86%
- RESIDUAL SUGAR : 3.23g/l
- TOTAL ACIDITY : 5.68g/l
- PH : 2.97

