

**BRAND : FINCA REMENDIO**

**WINE : VERDEJO**

**D.O. : RUEDA**

The idea for Finca Remedio 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 100%, 25-30 years old vines with average yield of 5000kg per hectare.

#### **ELABORATION**

Elaborated from old-vines planted in gravelly soils, the harvest took place in the middle of September and the grapes are collected separately according to individual parcels. A light pressing takes place and only the free run juice is used to make the wine.

#### **OAK**

No ageing.

#### **TASTING NOTE**

Pale yellow with green hues the wines shows good intensity on the nose with hints of tropical fruits and anise. It is fresh and juicy in the mouth with good structure, a light bitterness and great length.

#### **ANALYTICAL**

- ALCOHOL : 12.7%
- RESIDUAL SUGAR : 3.72g/l
- TOTAL ACIDITY : 6.15g/l
- PH : 2.83

