

D.O. RUEDA

FINCA REMENDIO

The idea for the 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.

La idea de la marca Finca Remendio fue inspirada en un viaje a Rueda una despejada tarde del mes de Julio.

La magnitud del territorio y el solitario círculo del sol dieron la idea de las imágenes que ilustran las etiquetas.



FINCA REMENDIO Rueda

Grapes are pressed lightly and fermented under temperature control.

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.

Una prensa ligera seguida de una fermentación a baja temperatura controlada. Este vino ofrece en nariz delicados aromas de flores blancas con manzanas y un paladar vivo y fresco.

Servir sólo como aperitivo o con ensaladas y mariscos.

FINCA REMENDIO Verdejo

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.

Pale yellow with green hues the wine 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.

Elaborado con uvas maduras en cepas viejas plantadas en tierras de cascajos. La vendimia se hace en septiembre a mano y sólo el mosto flor llega a ser elaborado. Este 100% Verdejo ofrece matices de frutas exóticas, minerales y paja fresca en nariz y es largo y equilibrado en paladar. Servir con pescado a la plancha, ensaladas y pollo.


Viura 50% Verdejo 50%


Verdejo 100%


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6 bottles carton


6 bottles carton