



BODEGAS Y VIÑEDOS  
**PEDRO ESCUDERO**  
FAMILIA

FUENTE ELVIRA



*Verdejo Tradicional*

VARIETAL CLÁSICO

#### VINEYARDS

Grapes from various plots at Pago de Fuente Elvira, La Seca.

They have the characteristic clayey soils, with many river pebbles on the surface.

We practice traditional, organic viticulture with absolutely no fertilizers or chemical treatments.

Soil monitoring and fertilization according to the natural standard we have always applied.

Espalier cultivation of vines with double guyot pruning by hand (without pre-pruning).

#### WINE-MAKING

Cold Pre-fermentation carbonic maceration.

We ferment selected free run must for in stain steel tanks at 16-18 °C controlled by cold.

After fermentation we work with a subsequent selection of lees, carrying out stirring or “batonnage” with the final blend during 2-3 months.

#### TASTING NOTES

Classic Verdejo in the glass, deep yellow with green highlights.

on the nose, very intense with the essence of the verdejo wine, balsamic notes

( aniseed), Herbs ( hay and fennel) and hints of peach.

In the mouth, it is fruity, invinting, big and very well structured. The wine shows all characteristics of the Verdejo variety by classic vinification.

#### Vintage 2020

Grapes: 100% Verdejo

Family vineyards “Pago de Fuente Elvira”  
La Seca - Valladolid

Suitable for vegans

Harvest: September 2020

Acetic acid: 0.18 g/l

Total acidity: 5.47 g/l

Alcoholic grade: 13.00 % VOL