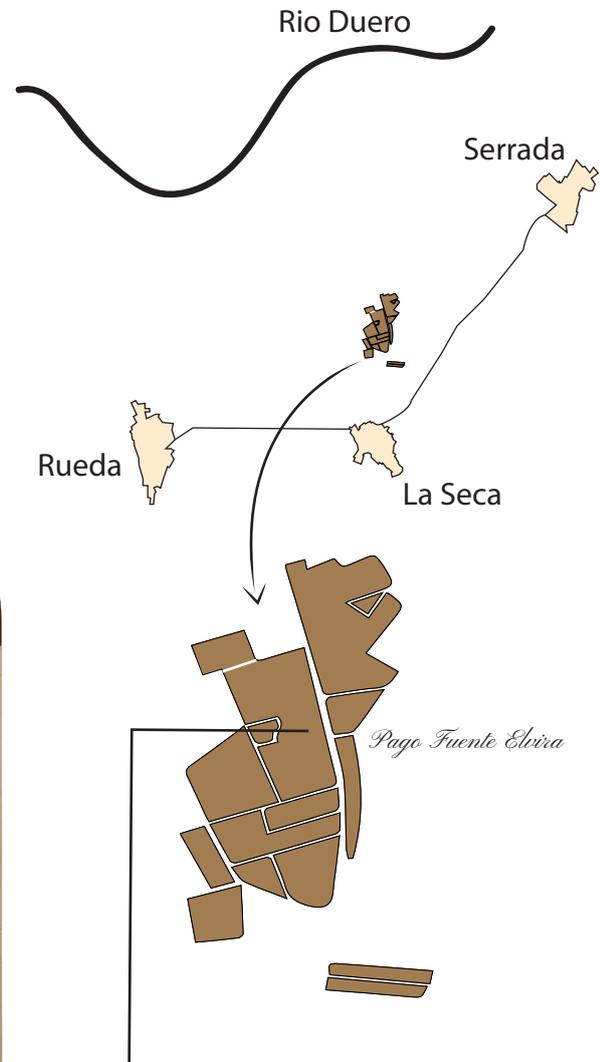




BODEGAS VISEDOS
PEDRO ESCUDERO
FAMILIA

Location



Area: PAGO DE FUENTE ELVIRA (La Seca)
Single vineyard - El viejo - 5,27 ha .750 m altitude.

Grapes: 100% Verdejo

Soils: Our Verdejo grape grows in pure "Cascajo" soils with a rocky (River pebbles) surface and a clayey underlay.

Vine-growing: we carry out traditional viticulture that is completely chemical-free. As always, these organic viticulture methods are used to naturally preserve the grapes. Cultivated on trellises with double guyot pruning by hand (without pre-pruning).

Average production: 12.000 / 14.000 Bot

Concept

A wine representing the closest relationship between wine-grower and terroir.

The process of seeking the most essential features of a single plot makes Pedro Escudero's Verdejo reflect a truly native character.

Wine-making

This 100% Verdejo wine from the "El Viejo" plot at Pago de Fuente Elvira is made in small stainless steel vats at very low temperatures. First-stage fermentation is kept going as long as possible with the grapes' own yeasts, helping to express an earthier character. After fermentation, the wine rests on its lees for at least three months and then spends three to four months in the bottle before being released.

Tasting Notes

Light yellow straw colour with green reflections that suggest a voluminous body.

On the nose, it is a medium intensity wine - high and fresh with balsamic and fuzzy fruit notes.

In the mouth: Powerful and delicate at the same time, crisp and very mineral, fresh, with a great structure and marked bitter varieties reminiscent of orange peel. Light citrus notes with hints of varietal fruit and a tasty acidity that looks to the future of the wine.

Long, lasting finish.

