



FINCA  
VALDELAGUNDE



## *Monovarietal Verdejo*

CUVÉE ESPECIAL

### VINEYARDS

Estate among pine groves. The soil is clay and sand, with a covering of pebbles. 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

Blend of different fermentations from the same plot with the Verdejo variety, pre-fermentative macerations (carbonic maceration and with deposit from must), direct fermentations in stainless steel vats and fermentation in oak vats (French and American). A unique blend of all will be created to achieve the perfect balance of the nuances contributed by each wine, part of the winery's identity.

### TASTING NOTES

Intense yellow colour, oily, a very fleshy wine in the glass. Intense with a predominance of peach and apricots combined with the typical Verdejo bouquet. Light notes of spice with a hint of vanilla, it is big, round, crisp and the winemaking process highlights the fruit, making it very attractive for every palate. The wine differs from the traditional winemaking process of the Verdejo. Smooth finish thanks to the wood, leaving a lasting sensation in the mouth.

### Vintage 2020

Grapes: 100% Verdejo  
Family vineyards La Seca - Valladolid  
Suitable for vegans  
Harvest: September 2020

Acetic acid: 0.23 g/l  
Total acidity: 5.63 g/l  
Alcoholic grade: 13.5 % VOL