



FINCA
VALDELAGUNDE



Early Harvest

SEMI-SWEET

VINEYARDS

Clayey soils with a rocky surface near the River Duero.

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).

Night harvest.

WINE-MAKING

Made with the verdejo and Viura varieties, this atypical semi-sweet wine is the product of an early harvest, that is, before the grapes reach their highest ripening point. We pick them about a week earlier, always looking for the appearance of different natural acidities.

We make wine from the two varieties separately, creating a blend of both at 50% before stopping the fermentation with cold to leave yeasts inactive.

A natural semi-sweet wine with the freshness of the grape itself.

TASTING NOTES

We aim for a distinctive production process to achieve natural sweetness combined with excellent and completely natural acidity, to offer the freshness that is essential for this type of wine, exploiting to the utmost the potential offered by each variety so as to create a more complete, different and attractive semi-sweet wine.

With hints of fruits such as melon and pineapple, against a fresh backdrop of green apple, provided by the early harvesting of the Viura.

Unctuous on the palate, with mild sweetness and some body, along with an acidity that gives it a lively and enticing freshness.

Grapes Varieties: 50% Verdejo -50% Viura

Family vineyards La Seca - Valladolid

Suitable for vegans