

## TAMARAL VERDEJO

2019



*During the harvest of 2019, we found no phytosanitary problems in the vineyards and the quality of the grapes was very good. Additionally, the rains during the previous days to the beginning of the harvest were also very positive as they helped to reduce the hydric stress of the plant, improving the ripening conditions. The harvest in Rueda can be described as mechanical harvest since many years ago. More than a 96% of the total amount of grapes processed at the wineries in this 2019 harvest was picked using mechanical harvesters. In second instance, it is usual to night harvest, and these two factors make a key contribution to the quality of the wines. The mechanization allows a selective harvest by plots, depending on its ripening process and according to the winemaker's criterion. As a result, the harvest date is chosen at its best moment allowing the increase of quality level of each grape batch processed at the winery.*

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**% ALCOHOLIC CONTENT** 13%

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**GRAPE** 100% Verdejo  
Mechanical night harvest

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**VINEYARDS**  
From vineyards located in Nava del Rey, Rueda at 700 meters (2.200 feet) above the sea level. Limestone and rocky soils.

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**WINEMAKING**  
Maceration from 4 to 5 hours of cold soak at a temperature of 9-10°C. Continuing with a light press on an inert atmosphere, and the obtained juice is fermented with control of temperature set at 13°C.

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**TASTING NOTES**  
On a visual inspection, we find a straw yellow color with greenish nuances, stating its youth. The wine shows clean and brilliant. Intense and expressive in the nose with floral aromas, stone fruits (apricot), tropical fruits (mango and papaya) and forest herbs, rich volume on the palate and good structure, with a bitter touch and well-balanced acidity.

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**PAIRING**  
White and blue fish, rice dishes, Spanish paella, sushi and Asian food, pasta, poultry, fresh unripen cheese and Iberic ham.

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