



Verdejo Roble

D.O. RUEDA

Winemaking

Valdubón Verdejo is made entirely from Verdejo grapes. The vineyards from which they originate are spread over several municipalities throughout D.O. Rueda, but the principal one is Villaverde de Medina.

Valdubón Verdejo is made with a part of the grapes traditionally fermented in stainless steel tanks and a further part fermented in barrel. For tank fermentation we select Cordon trained vineyards with an average age of 12 years, and take only 72% of the available juice at the point of pressing. On the other hand for the fermentation in barrel we select old un-irrigated vineyards, over 25 years old, bush pruned and take a maximum 60% juice.

In both cases we carefully monitor the ripening process, concentrating our efforts on yield levels and ripeness indices to ensure that the fruit is picked in a perfect condition.

Harvest

Each plot of vineyard which produces grapes for Valdubón Verdejo is meticulously monitored, so as to establish the optimal date for picking to start in every vineyard.

We monitor and control the health of the vines, degree Baumé and acidity.

Based on the results gathered we firstly pick those grapes destined to traditional fermentation in stainless steel tanks, and leave those destined to be fermented in barrel to develop for a few more days.

To take advantage of lower temperatures, and to prevent oxidation harvesting of the Cordon trained vines is done mechanically at around 4:00 in the morning, and the grapes are brought to the winery in trailers with a maximum capacity of 15.000 kilos, and the fruit is crushed before 09:00 on that same day.

On the other hand, in the bush pruned vineyards the grapes are hand harvested starting at 07:00. The grapes are brought to the winery in 20 kilo capacity boxes and are pressed before 12:00. between acidity and potential alcohol.



Fermentation

Following destalking and crushing, the free run juice from the Cordon trained vineyards was transferred to predetermined tanks, and cooled down to 8°C. This chilled must was given a static decantation over 3 days before being racked out to fermentation tanks to be fermented at below 12°C. Once fermentation was complete, the young wine was racked into different tanks where it remained in contact with its fine lees for 4 months, with periodic pumping over to increase viscosity on the palate. The grapes coming from the bush trained vineyards were destalked and cold macerated to increase the must's aromatic potential. Following this, the macerated grapes were crushed and the first run juice was placed in static decantation for 3 days at 8°C.

Finally the clean must was transferred to barrels where it would be fermented at a temperature not in excess of 20°C. Once this process was complete the wine remained in contact with its lees and received periodic bâtonnage until just a few days prior to bottling.

Ageing

The ageing of the wines originating in the bush trained vineyards was done in barrels of French and American oak, and was regularly tasted to assess its evolution in barrel and to determine how it would eventually be blended with the wines fermented in stainless steel tanks.

The final blend of Valdubón Verdejo 2019 is 50% of wine fermented in barrel and 4 months ageing in barrels on their lees and 50% of wine fermented in tank. The barrels used were 50% French oak and 50% American oak.

Tasting Note

Star bright, light yellow with flashes of green. On the nose it shows its powerful aromas to perfection. Intense aromas with some vegetal nuances, typical of the varietal, with marked mineral touches, white flower petals, fennel over a background of spices, vanilla and coconut.

On the palate it is lively, with a bright opening, full of white ripe fruits and good acidity.

It then fills the mouth with a mix of silky velvet glycerols and a richness delivered by its long lees ageing.

The finish, which is long and refreshing, displays a light hint of bitterness, accompanied by notes of coconut and vanilla which give it great complexity and highlight the time it has spent in barrel. Serve chilled.

Coupage:

Verdejo: 100%

Analysis:

Alcohol: 13,4% vol

Total acidity:

6,4 g/l (in tartaric)

pH: 3,25

