

# GRAN CARDIEL RUEDA

*Gran Cardiel is a tribute to a man passionate about the Castilian landscape, a personal friend of Félix Lorenzo Cachazo. He frequented our town to contemplate the majestic bird "Avutarda", one of the biggest birds able to fly, who is in danger of extinction, and that lives and breeds in our area.*

## VINEYARD-CLIMATE-HARVEST

The grapes in this wine come from Verdejo vineyards planted in different areas of the Denomination of Origin Rueda (Pozaldez, La Seca and Serrada), all of them wire-trained. Most of these vineyards are of clay and stony soil. The other grape variety that we use for this wine is Viura, a secondary variety in Rueda but with a lot of history. The majority of these vineyards are old bush vines with stony soils, located in La Seca.

The climate is continental, with very cold winters with frost and sometimes snowfall; spring and autumn with mild temperatures and frequent rainfall; and very warm and dry summers with a great difference 20 degrees

in temperature during day and night. This results in an ideal climate for our grapes to ripen.

Harvest is usually carried out in the month of September when the grapes have reached their ideal ripening stage. The wire-trained vines are harvested by machine during night, taking advantage of the colder temperature in order to avoid oxidations. The varieties are harvested separately.

## WINEMAKING PROCESS

Reception of the grapes in our winery; destemming and crushing of the grapes with a light pressing in order to extract the grape must. The different grape varieties are always vinified separately for elaboration. We carry out a static settling process, the first clarification, with help from cold temperature. Further on, the fermentation process lasts for about 3 to 4 weeks with cold temperatures (never above 15°C). Afterwards, a racking operation, or transfer of the wine, is carried out to eliminate the thick lees, leaving only the fine lees in the wine. Finally, the clarification, stabilisation and a light filtration is done before the wine is bottled.





## TASTING NOTES

### Visual

Straw yellow with greenish reflections, clean and shiny.

### Aromas

Intense aroma with hints of balsamic, fennel, herbaceous and aniseed coming from the Verdejo variety. Hints of stone fruits (quince, peach) coming from the Viura grape.

### Mouth

A fresh and fruity wine with sensations of apricot, peach, and notes of fresh herbs. Good structure, refreshing. Persistent and pleasant finish.

## FOOD PAIRING

Salads, appetisers, pasta, risotto, white meat, fish.

*Denomination of Origin Rueda*

*Varieties. 60% Verdejo; 40% Viura*

*Type. Young white wine.*

*Alcohol. 12,5%*

*Harvest: Machine during night.*

*Serving temperature. 8° to 10 °C*