

CABALLERO DE OLMEDO Rueda Verdejo

"The Knight said... History and modernity..."

VINEYARD-CLIMATE-HARVEST

The grapes in this wine come from Verdejo vineyards planted in different areas of the Denomination of Origin Rueda; from young wire-trained vineyards with stony soil, to our more than 140 year old bush vines that survived the phylloxera plague due to the sandy soil. These vineyards are located in the village of Alcazarén, an area with very sandy soil and of low yield with an average of 2.000 kg per hectare. This is the reason why we wanted to make a complex and special wine.

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 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. We harvest one part of the grapes by hand in cages of 10 kg, unloaded directly in the reception area in our winery. The wire-trained vines are harvested by machine during night, taking advantage of the cold temperature in order to avoid oxidations.

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. We carry out a static settling process 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 which we work with for several months in order to obtain wines of complexity and structure, and with a final touch of elegance. 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

Clean nose with high intensity of the varietal aromas of Verdejo, such as fennel, freshly cut grass, mixed with aromas of white fruit (apple, pear) and tropical notes (mango and pineapple).

Mouth

Complex wine with well balanced acidity and bitterness. Sweet tones of the fruit that appears on the nose (mango, apple). A wine with a long aftertaste that invites you to continue drinking.

FOOD PAIRING

Oven baked fish, white meat, rice dishes and seafood.
Grilled vegetables and soft cheese.

Denomination of Origin Rueda

Variety. 100% Verdejo

Type. Young white wine.

Alcohol. 13%

Harvest: By hand and by machine during night.

Serving temperature. 8° to 10 °C