



REJADORADA

BODEGA

Rejadorada Verdejo 2022

Personality

The essence of Verdejo

The Verdejo expresses its self. With Rejadorada Verdejo we want to express its essence in a traditional winemaking, starting from a great raw material and fully respecting its aromatic, fresh and fruity personality.

Vintage 2022

A year with a mild and dry winter, followed by a spring with moderate rains, that allowed an earlier bud sprouting with numerous bunches at the beginning of April. The hot and dry summer with less rainfall than in the previous years, reduced the size of the berry, which, together with a large number of clusters provided a medium yield vintage but with high quality.

Vineyard and soils

Made of 100% Verdejo grape that come from selected plots located in Cuesta Redonda, Valdestillas, Campo Viejo and Serrada. The vines with the age over 40 years old are settled on the soil with clay and gravel, rich in superficial rocks. This type of soil contributes to perceive better the volume on palate, the balance and the aromatic expression of our Verdejo, being present its characteristic notes of fennel and seed fruit.

Winemaking and aging

Manual harvest in boxes of 25kg. The grapes are destemmed and soft cold pre-fermentative maceration takes place in order to extract the maximum of the natural aromatic components. Afterwards the grapes are pressed and the free run juice of top quality are fermented in stainless steel at a controlled temperature, at a maximum of 14°C, in order to preserve its characteristic aromatic notes as much as possible.

Exclusive process of aging on lees, for a minimum of 4 months, to provide the wine with more volume and complexity on palate without losing its freshness.

Bottled in January 2023 (21,338 bottles of 0.75 liters and 330 bottles of 1.5 liters).

Tasting Note

Straw yellow colour with green hints. Complex and intense aromas with the presence of notes of hay and fennel, typical of the grape variety. The notes of white flowers and fruit, such as apple, complete its aromatic profile. On the palate it is unctuous, elegant and intense, with bakery notes in the retronasal due to its aging on the lees. Fresh with well-integrated acidity and the final bitter touch that is typical of the Verdejo grape.

Despite of the driest vintages in the history, Rejadorada Verdejo 2022 surprises with a fresh nose of intense varietal aromas and with a more smooth and elegant palate.

