



REJADORADA

BODEGA

## Rejadorada Verdejo 2023

### 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 2023

Balanced year, a rainy Autumn and Winter provided the subsoil with water, giving way to a dry and hot Spring, with optimal budding in mid-April. The rains at the end of Spring helped to reserve water to spend a warm and dry Summer, which culminated with an early harvest in an optimal state of ripeness. The good water reserve allowed an extraordinary aromatic development. The harvest began on 11th September.

#### 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 2024 in 22.536 bottles of 0,75 liters and 330 bottles of 1,5 liters.

#### Tasting Note

Straw yellow colour with green hints that indicate its youth. Intense and very expressive aroma of varietal profile, highlighting the notes of hay and fennel with a background of green apple, tropical fruits and citrus that culminate the complex bouquet. Wide and unctuous palate with balanced acidity and an intense aftertaste with the varietal notes. Long finish with notes of bakery, which show its aging process on lees.

*An optimal water reserve during the ripeness has been a key for Rejadorada Verdejo, that shows the most intense varietals aromas and flavors, qualifying this 2023 as an extraordinary vintage.*

