# MARQUÉS DE RISCAL
# RUEDA 2014
## D.O. RUEDA

HEREDEROS DEL MARQUÉS DE RISCAL

### INTRODUCTION
Bodegas de los Herederos del Marqués de Riscal S.L. has 225 hectares of vineyard among which part is planted with the indigenous verdejo grape variety. It is a versatile grape with plenty of character which adapts very well to the extreme conditions of the region, making it possible to produce fresh, crisp or barrel-fermented white wines. The destemmed, refrigerated Verdejo grapes, are macerated at cool temperatures so as to extract the maximum aromas from the skins and increase the supple smoothness of the wine. The clear, lightly decanted ferments slowly for 20 days at a controlled temperature of between 13ºC and 15ºC, in order to preserve the fruity character of this variety. After a short time in the stainless steel tank the wine will be bottled between the months of January and March of the new year following the harvest.

### GROWING CONDITIONS
The 2014 harvest received 320 litres/m2 of precipitation.
The winter rainfall accumulated from October to March (221 litres/m2) provided sufficient reserves of moisture in the soil and thanks to the mild temperatures through the winter and spring, bud break was 15 days early in comparison to normal years, with a total absence of frost.
The warm spring with little rainfall allowed the plants to develop correctly, with flowering and fruit setting taking place in perfect conditions. July and August were cool, dry and sunny. High temperatures at the end of August brought forward the ripening period so that harvesting was a little earlier than expected. Picking began with the Sauvignon Blanc variety on 1 September.
Dry weather with no rain during the harvest allowed the grapes to ripen slowly, leading to very aromatic musts with high sugar content and acidity.
Harvesting was able to advance slowly thanks to the healthy condition of the grapes and total absence of rain. Yields per hectare were around average, with a smaller than usual average berry-size.
The white wines display a good, clean aromatic intensity, with high acidity and moderate strength which ensure correct bottle evolution.

### TASTING NOTES
Bright, straw-yellow colour. As you expect from the Verdejo variety, the wine shows high aromatic intensity on the nose, with aromas of tropical fruit and also hints of fennel and fresh floral. Fresh yet smooth on the palate with a slightly bitter finish which is typical of the variety, giving it a long, pleasant finish. Overall it can be enjoyed as a fresh, balanced wine.

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| **Grape Variety:** Verdejo | 100% |
| **Alcoholic Strength:** | 13º |
| **Total Acidity:** | 5,6 g/l in tartaric acid |
| **pH:** | 3,10 |
| **Sugar:** | <2 g/l |

**Food pairing:** This wine pairs well with fish, shellfish, ham, pasta dishes, chicken and cold meat.
**Best served at** between 8º and 10ºC

## NOTES