FINCA MONTICO 2014
D.O. RUEDA

HEREDEROS DEL MARQUÉS DE RISCAL

INTRODUCTION
This wine, made 100% from grapes of the Verdejo bush vines, comes from an old estate vineyard located in the Montico region of Rueda (vineyards over 40 years). This is a typical poor, stony, gritty-soiled terroir which is ideal for producing the highest quality Rueda Verdejo varietal wines. Yield is very low, with only around 5,000 kilos per hectare. Harvesting is hand picked into small crates with a capacity of 15 kilos. When the grapes reach the winery, they are chilled and gently pressed without crushing or removing stems. This kind of whole bunch pressing reduces oxidation of the must to a minimum and helps to keep all the aromatic intensity intact. In this way it is possible to obtain free run juice in very small quantities but of an extremely high quality. Next the must is run off or lightly decanted and passes into the fermentation tanks. Fermentation then takes place with the presence of only indigenous yeast strains. This peculiarity gives the wine greater aromatic personality and an original character. After fermentation is complete and a first racking, the wine remains in contact with its fine lees for at least four months. These lees, or remains of inert yeast, are stirred at least once oer week so as to remain in suspension. Over a period of tine the lees give off a series of compounds which increase the body, smoothness and complexity of the wine and improve its aromatic stability during the time spent in the bottle. These are white wines which, while not fermented in the barrel, remain fresh and youthful for a longer time.

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
Greenish-yellow colour. The nose has a marked Verdejo varietal aroma with medium intensity and hints of fennel, herbs, white blossom, pear and peach. It has a fresh, unctuous, very smooth mouth-feel, with a long, round finish. Its good acidity together with a period of ageing on its finest lees helps to keep its fresh taste longer and preserves all its aromatic complexity. This wine does not aim to impress with a powerful nose, but rather reveals a more elegant, complex varietal character. These are wines which can still be enjoyed even 24-30 months after the harvest.

Grape Variety: Verdejo	100%	
Alcoholic Strength:	13.50º	
Total Acidity:	4 g/l	in sulphuric acid
	6 g/l	in tartaric acid
pH:	3	
Sugar:	< 2 g/l	

Aging: 5 months on the fine lees in stainless steel tank and French-oak foudres (large wooden casks) with a capacity of 6,000 litres.
Food pairing: This wine pairs well with fish, shellfish, white meat, ham, pasta, chicken and cold cuts
Best served at between 8º and 10ºC

NOTES