

Comenge Verdejo 2014

This Verdejo is made from old vines in some cases over 80 years old of small growers in the town of Rueda. They are planted on lands covered with boulders, poor in organic matter. On the upper regions of the Rueda plateau the terroir turns into calcareous soils, giving the wines of great elegance, finesse and persistence.

According to the winemaker, *"there has been a ideal phenolic ripening, the musts are very rich in aromas, have great potential and analytical parameters confirm its good balance."*

Tasting Note:

Straw yellow with green hues, clean and bright. Intense varietal aroma, very expressive, with a highlighted aroma of citric fruit, fennel, dried grass and thyme. The palate is serious, dry, tasty and fresh, with volume, balance and good persistence. A nice and subtle bitterness which lengthens the wine and leaves a very elegant aftertaste on the palate and the whole character of the old vineyards.

Variety: 100 % Verdejo

Terroir: boulder on the plateau and clay-limestone hillside

Alcohol: 13 % vol.

Production: 45.000 botellas of 75 cl.

