

CASTELO DE MEDINA FERMENTADO EN BARRICA 2021



TECHNICAL SHEET.

D.O.Rueda - GVR

Composition: 100% Verdejo

Vintage: 2021

Alcoholic content: 13%

Vineyard age: 30 years old

Altitude: 800m

Single Vineyard: Finca 'La Dehesa'

Harvest: Exhaustive selection of grapes after a manual harvest.

Soil: Loamy-clay-sandy, with a predominance of coarse elements, which provide coolness during the night and radiate heat to the clusters during the day.

Vinification: This wine is produced in 225-litre French oak barrels and then 'battonage' in the same barrels for 6 months.

Bottling: The wine ages during 6 months in the bottle.

It is a gastronomic wine. We are looking for a wine with structure, ideal to pair with meals.

It is a yellow wine with golden tones and greenish reflections. It has aromas of vanilla, new wood, cut grass, hay, fennel and aniseed. In the mouth it is fatty, full-bodied, balanced and with a long aftertaste.