



## **CASTELO DE MEDINA VERDEJO FERMENTADO EN BARRICA**

**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.

