

Blanco Nieva *Pie Franco* Verdejo 2016



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:
2015: 92 Points – Vinous
92 Points – Wine Enthusiast
2014: 92 Points – Vinous
2013: 91 Points – Int'l Wine Cellar
88 Points – Wine Enthusiast
2012: 86 Points – Wine Spectator
2011: 92 Points – Wine Enthusiast
2010: 91 Points – Wine Enthusiast
2008: 87 Points – Wine & Spirits
2007: 90 Points – Wine Advocate
2006: 90 Points – Wine Enthusiast
90 Points – Wine & Spirits

Region:

Most of the white wine in Spain is produced near the coast where the per capita seafood consumption is the highest in Europe and second internationally only to Japan. However, Rueda is in the middle of Spain and only white wines are produced in Rueda. Most of the bodegas in Rueda are in the northern portion of Rueda where the soil is mostly clay, but the all of the pictures of the vineyards in the literature are taken in the southern portion where the soil is nearly entirely sand.

Bodegas Vinedos de Nieva de Martue – In 1989 Jose Maria Herrero acquired 135 acres of verdejo and 12 acres of Sauvignon Blanc vineyards that had been neglected for many years. The vineyards varied in age up to 150 years old. In 2007 the Martue family purchased the bodega and all of the vineyards. Manuel Gonzalez brings all of his youthful enthusiasm to the bodega and has upgraded the bodega with all of the latest technological advancements. The bodega is located in the small village of Nieva in the southern portion of Rueda.

Vineyards – The bodega is known in the region for its vineyards, many of which are up to 150 years old. The estate vineyards have a very high sand content which is essential for growing the best Verdejo grapes. The bodega uses their top 35% for their wines, and they sell the remaining 65% to other bodegas.

Tasting notes: Pale light gold color. Light citrus, orchard fruit, and floral aromas. Elegant mouthfeel. Orange, pear, anise, and slight apple flavors. Long, soft finish with some minerality.

Imported since: 1994

Appellation: Rueda

Composition: Verdejo

Soil: almost entirely sand with lots of river stones

Elevation: 2800 feet

Vineyard practice: dry farming, organic without certification

Vine Age: pre pheloxera, more than 150 years average

Yield: less than 1 ton per acre

Harvest Dates: September 29 to October 6 by hand with a selection table

Fermentation: 20 days in small stainless steel tanks at 55 to 58 degrees F with wild (also referred to as indigenous or natural) yeast

Aging: none

pH: 3.10

Residual Sugar: 2.50 grams per liter

Alcohol: 13.0%

UPC: 7 50428 20717 7