

# Verderol Verdejo 2015



## Wine Ratings -- This Vintage:

88 Points – Vinous

## Wine Ratings -- Earlier Vintages:

2014: 88 Points – Vinous

2013: 90 Points – Wine & Spirits

87 Points – Int'l Wine Cellar

2012: 91 Points – Wine & Spirits

85 Points – Wine Enthusiast

2011: 86 Points – Wine Enthusiast

2010: 88 Points – The Wine Advocate

87 Points – Wine Enthusiast

2009: 86 Points – The Wine Advocate

2008: 87 Points – The Wine Advocate

2007: 86 Points – The Wine Advocate

85 Points – Wine Spectator

**Bodegas Hijos de Alberto Guitierrez** – The original bodega was built by Dominican monks in 1657. During the following centuries the church sold various properties to private investors. Alberto Guitierrez purchased the bodega from the church in 1941, and the bodega has been operated by the Guitierrez family for the past 3 generations. The bodega has been refurbished several times, and today is a state of the art facility with the latest advancements in technology.

**Tasting Notes** – A light, straw color with greenish tint. Citrus, peach, and melon aromas with notes of white pepper. Fresh lemon, green apple, and ripe honeydew flavors. Soft, smooth finish.

**Imported since:** 2006

**Appellation:** Rueda

**Composition:** Verdejo

**Soil:** high concentration of sand, iron, and small round stones

**Elevation:** 2400 feet

**Vineyard practice:** dry farming

**Vine Age:** 15 to 60 years old

**Yield:** 2.8 tons per acre

**Harvest Dates:** last half of September thru first half of October with a selection table

**Fermentation:** 10 to 15 days in small stainless steel tanks at 59 degrees F with temperature control

**Aging:** 3 months in the tank before release

**pH:** 3.12

**Residual Sugar:** 1.9 grams per liter

**Alcohol:** 12.8 %

**UPC:** 8 12130 01639 0

**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. The bodegas in Rueda had a poor reputation for centuries because they only produced oxidized white wines that were beyond their prime. Modern vinification methods came to the region in the 1970's and almost immediately fresh, spicy white wines emerged.