

OINOZ VERDEJO 2017



2017

The 2017 vintage was one of the most challenging of recent years. The harsh weather conditions experienced throughout the year, which included frosts, hail and an extremely dry spell, brought the harvest forward, but these adverse conditions were not enough to prevent the grapes from being gathered in optimum shape and in very good quality.

The Wine

Refreshing and elegant wine. A single varietal wine that demonstrates the potential of the Verdejo of Castilla la Vieja. Displays a pale straw yellowish colour with vivid greenish hues, clean and very bright. Its bouquet is intense and clean; fruit from the tropical range in harmony with white floral scents amid tones of hay and fresh grass with aniseed touches. Good structure on the palate with good balance and a touch of acidity that lends a notable freshness in perfect harmony with the alcohol, concluding with an elegant, fruity finish. An enduring wine, with balanced bitterness at the finish and a long aftertaste.



PRODUCER

Bodegas y Viñedos Carlos Moro.
Enólogo: Alberto Gómez
Director técnico: Félix González

   #CarlosMoro

D.O.- RUEDA

OINOZ VERDEJO 2017

Format 750 ml

Wine

Vinyard nate Finca Las Marcas
Place Villalba de Adaja (Matapozuelos)
Surface Area 85.14 ha
Format Trellised
Soil Franc - sandy
Height 725 mts a.s.l
Production/ha 9.000 kg/ha
Orientation West-east y Souwthwest-Northwest
Incline 0-5%
Year of Plantation 2000

Elaboration

Variety 100% Verdejo
Harvest October
First Harvest 2005
Elaboration Process Traditional in whites
Bottles Produced 450.000
Fermentation 10-14 days in stainless steel tanks(16°C)
Aging 3 months in lees
Alcohol 12,5%
Acidity 5,5 g/l

Recommendations

Storage Keep in a cool, dry place. Avoid direct sunlight.
Temperature Drink at 6-8°C
