



BLANCO NIEVA PIE FRANCO 2022

D.O. RUEDA

Made entirely with Verdejo grapes from vineyards planted in free standing with ages close to 100 years from the hawthorns of Nieva.

The soil: Our very sandy soils with rounded stones, saline and very poor in nutrients produce elegant and fresh wines of high quality.

After being harvested by hand, the must ferments at a low temperature to maintain all its fruit and mineral power. A clean and bright straw-yellow wine with greenish reflections typical of the Verdejo variety.

Pale yellow with steel reflections. Suggestive on the nose, sober. Ripe fruit, quince, dry hay and aniseed background. Its great moment comes in the mouth. Tasty, full, complex mix of ripe fruit and herbs. Good body, perfect acidity, dry and tasty. He is not just a young white, he has character and grit. It leaves its mark from the entrance to the end of the mouth. Great wine that can still improve with time in the bottle.

DO. RUEDA SEGOVIANA is characterized by sandy soils with boulders and very poor in nutrients and an altitude of more than 900 meters, with a great influence from the proximity of the Segovian mountains, which produces a great thermal oscillation day/night, optimal conditions for the production of an exceptional grape of the highest quality.

Limited Production

Around 20.000 burgundy 0.75 L Bordeaux bottles.

Conservation

It is recommended to keep the bottle lying down, in a dark place, without vibrations and at a stable temperature between 15-20°C.

Pairing and Consumption

It is recommended to serve it between 6-8.

If it is not cold, it is recommended to put it in a cooler with ice for better cooling.

Optimal consumption year 2023 and until the end of 2025.

