



# BLANCO NIEVA VERDEJO 2022

D.O. RUEDA

Selection of yolk must, the finest and most elegant. Made with 100% Verdejo grapes from old goblet vines (20%) and trellis vines over 25 years old (80%).

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

**Elaboration**: Night harvest at low temperature, cold maceration during pressing in an inert atmosphere to maintain all the aromas, fermentation at 13-14°C in stainless steel tanks for 23 days, resting on the lees, clarified, stabilized at -4°C and filtered. The objective is to preserve and enhance the characteristics of the variety.

Luminous and brilliant straw yellow colour. Intense and direct on the nose, very varietal. Fresh fruit, fennel and apple. Sweet on the palate, fresh and fruity. Certain structure in the mouth, which makes it flow slowly in its passage. Dry, smooth and with a slight bitterness that makes its memory long. Persistent finish with volume and slight bitterness that makes it very long.

An elegant wine, very fruity and very fresh. The flagship of the winery.

**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.

## 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.

## Consumption

It is recommended to serve it between 5 - 8°C. Optimal consumption year 2023 and until the end of 2025.

