



TECHNICAL INFORMATION

Vintage: 2016
Grape variety: 100 % Verdejo
Alcohol: 12.5 % vol. /alc.
Residual sugar: 4.3 g/L
Titratable acidity: 6,7 g/L
PH: 3.3

The Mesta was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Our vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, a reminder of ancient rights and a cultural cue for continuing co-existence with nature. Through organic viticulture and respectful winemaking, we produce wines of great purity, reflecting the unique personality of our land and grape varieties.

TASTING NOTES

A crisp, aromatic white wine, showing great purity of aromas and a precise expression of the Verdejo grape. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper. Dry but juicy on the palate, with excellent balance, a moderate alcohol of only 12,5% with a persistent, slightly mineral finish. Excellent as an aperitif and with pasta, salads, poultry and fish dishes.

PRODUCTION

Produced from our own, organically farmed vineyards in Uclés (Castile, Spain), managed as an integrated ecosystem and studded with centenary oak trees. The region's continental climate with sunny days and cool nights allows us to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness. Grapes were picked at night and in the early morning hours and shipped quickly to our state-of-the-art winery for a short prefermentative cold maceration, followed by pneumatic pressing and fermentation in stainless steel vats at around 16°C, to preserve fruit character without producing excessive secondary aromas. Malolactic fermentation was prevented by chilling. Wines remain on their fine lees for a minimum of 2 months before bottling.

