

RAMÓN BILBAO

RUEDA

## RUEDA VERDEJO 2018



### VARIETY

Verdejo



### 2018 GROWING CYCLE

The 2018 vintage has been characterised by the rainfall recorded during the vegetative cycle, particularly during the spring. These precipitations were double those of a normal year. Thanks to these spring rains, the vines were able to recover the reserves of water they needed after the drought cycle of the previous year. During ripening there was no rainfall and the temperatures were moderately high during the daytime and low during the night, ideal conditions for ensuring the grapes remained in excellent state of health and correct phenolic ripening, with good balance between sugars and acidity. The aromas which have developed during this period have been very fresh and clean. The dates of the grape harvest this year have returned to normal, starting on 21 September with the Verdejo variety.



### VINIFICATION AND AGEING

Thanks to the situation of the winery, on its own estate, the grapes are received in the shortest possible time after picking, which together with processing with dry ice, ensures ideal quality of the fruit. The must undergoes pre-fermentation cold maceration, thereby generating greater release of the varietal aromas. Fermentation takes place in stainless steel, with analytical temperature control so that the yeast can work in perfect conditions. The wine gains from this slow, low temperature fermentation. During the whole of the fermentation process inert gases are used (carbon dioxide and nitrogen) so as to preserve the wines, prevent contact with oxygen and achieve a longer cellar life for this verdejo.



### TASTING

This 2018 verdejo is greenish-yellow with medium depth of colour. It is a clear, bright wine, with signs of "tears" around the side of the glass. A very intense nose with aromas of white-fleshed and tropical fruit. Flowers like jasmine and citrus notes mingle with aromatic herbs and fennel. A fresh, crisp attack, with good acidity and a long, silky finish. The citrus and herbal nuances resurface in the retronasal phase.



### SERVING TEMPERATURE AND FOOD PAIRING

Best served at between 7°C and 9°C. Perfect as an appetiser and with cold dishes such as creams, steamed vegetables, salads, creamy cheeses and white meat.

