

ISABELINO RUEDA 2017

FRESH AND BALANCED

High-end D.O. Rueda wine, mostly made with Verdejo grapes and a small part of Viura variety. The result is a fresh and fruity wine, with a citrus character that brings softness to the herbaceous notes, so typical of the Verdejo personality.

VINEYARDS

The grapes come from young vineyards up to 15 years old, which provides to the wine the youth and freshness of the Verdejo variety. Located in a plateau of rocky soils, with good aeration and drainage and whose texture varies between sand-clay and clay.

VINIFICACIÓN

The grapes are harvested during the chilly nights, avoiding oxidation due to the sun and then macerating at low temperatures to achieve greater extraction and conservation of the typical aromas of the grape. Fermentation at low temperature in stainless steel tanks, finishing with a aging with the fine lees to enhance the volume in the mouth. Clarification and stabilization by cold. The wine is filtrated prior to the be bottling

TASTING NOTES

Straw yellow with steely nuances, clean and bright. Frank on the nose, the intense fruity aromas remind us of citrus together with herbaceous notes and nuances of white flowers. Fresh and balanced on the palate, it is soft and easy to drink.

AWARDS / RATINGS

Gold Medals: International Guide Wine (2015), Arribe de Oro (España 2014)

Silver Medals: Concurso Catavinum World Wine & Spirit Competition (2017, 2016), Premios CINVE (2011), Concurso Internacional Wine Challenge Catavinum (2011), Mezquita de Plata (2009)

Bronze Medals: International Wine Awards (2018), Premios Decanter (Reino Unido 2013), Guía Internacional Wine Guide (2014), Guía Catavinum (2011)

Guías: 89 Puntos Guía Low Cost (2018), 88 Puntos Guía Intervinos (2017), 87 Puntos Guía Sin Mala Uva (2017), 87 Puntos Guía Peñín (2017), 88 Puntos James Suckling's (USA 2016), 88.77 Puntos Guía Wine-Up (2016)

FOOD PAIRING

Served with salads, especially quinoa, as its mild flavor combines perfectly with the fruity aromas and the acidity of the verdejo, as well as with grilled vegetables, soups and creams, pasta, rice and fish or white meats.

TECHNICAL DATA

White wine

Grape variety: 95 % Verdejo – 5% Viura

Alcohol: 13 %

Residual sugar: 1.3 g/l

Temperature of service: 6-8 °C

Acidity: 5.4 g/l

