

# Valdecuevas

## 724

### GRAPE VARIETY

85% Viognier 15% Verdejo

**A.B.V.** 13.5% Vol.

Total Acidity 5.73 g/l Tartaric ac.

**pH** 3.35

### DESCRIPTION

Wine made from grapes of the Viognier and Verdejo varieties that have been fermented in French oak barrels to give it a unique depth and intensity.

Made from selected grapes, at their optimum point of maturity and seeking their highest aromatic expression.

### SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 6°C to 8°C.

### TASTING NOTES & FOOD PAIRING

Straw yellow, with gold tones, clean and bright. Aromas of ripe white fruit with a nutty background. It has a great aromatic intensity, fresh and pleasant.

In the mouth it is unctuous and very persistent.

Ideal to accompany seafood, all kinds of fish, fresh cheeses, pasta, rice and white meats.



### CHARACTERISTICS

After a period of cold maceration, extraction and clarification of the must, the slow fermentation takes place at a controlled temperature of between 14°C and 17°C, to protect the primary aromas. Once the fermentation is finished, aging is carried out on the lees of fermentation, in wooden vats, for a minimum of 9 months.

### CLIMATOLOGICAL FEATURES HARVEST 2022

This year's harvest in Rueda was one of the earliest in its history, significantly influenced by the extreme summer weather.

The severe drought affected both the general field and the vineyard in particular, impacting the veraison process and the maturation of the grapes. However, this situation had an unexpectedly positive effect on the health of the grapes, as the lack of moisture greatly reduced the incidence of diseases.

As a result, musts and subsequently wines of great concentration and strength on the palate were obtained. Aromatically, these wines are distinguished by their profiles of ripe fruits, highlighting the uniqueness of this harvest under challenging climatic conditions.

