

# Valdecuevas

## ORANGE

RUEDA  
DENOMINACIÓN DE ORIGEN

### GRAPE VARIETY

50% Verdejo 50% Viognier

**A.B.V.** 13.7% Vol.

Total Acidity 5.32 g/l Tartaric ac.

**pH** 3.52

### DESCRIPTION

An orange wine with a seductive nose and a palate that displays strength and elegance in equal measure. Made in barrels and amphorae.

### SERVING TEMPERATURE

Store in a calm, dark place without thermal fluctuations or vibrations. Orange wines require a certain temperature to display all their qualities; serve between 13° C and 16° C.

### TASTING NOTES & FOOD PAIRING

Amber in color, with a complex nose featuring tones of dried fruits, ripe stone fruits, citrus peels, aromatic herbs, and some white flowers. On the palate, it presents itself as an elegant wine, with acidity balanced against its structure and a saline touch.

Possessing the characteristics of white wine but with a certain tannic quality, it is an extremely versatile wine that can be paired with an endless array of dishes, from spicy foods to cured meats and cheeses.



### CHARACTERISTICS

Made with Verdejo and Viognier grapes. The grapes are macerated for 30 days with their skins before pressing. Fermented at 15° C. Aged for 12 months in clay amphorae and oak and acacia vats.

### 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.

### AWARDS

- VALDECUEVAS ORANGE 2022  
Global Orange Masters | GOLD  
Cata Guia Peñín | 93 points  
Tim Atkin | 92 points  
James Suckling | 91 points

