



DO RUEDA CAMPO ALEGRE VERDEJO 2020

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VARIETY

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VINEYARD

Soil

Sandy-gravelly and/or gravelly-clay soils.

Density

2200 vines/ha (trellised).

Climate

Continental (large day/night and winter/summer temperature variations). Strong brightness. Attenuating effect of thermal variations due to the «Duero» river.

Average age of the vines

25-40 years.

Yield

60 hl/ha.

Location

Town of Villafranca de Duero. Our vineyard is located between 600 and 700 metres of altitude on the plateau of Rueda appellation. The Duero river nearby has an attenuating effect on thermal variations which are quite large in this region.

WINEMAKING

Harvest

The grapes are handpicked with the utmost care.

Vinification

The must is cold macerated with the skin for 8 to 12 hours to build fresh fruit characteristics. The skin is then removed and the grape juice is kept on the fine pulp particles for another 10 days to build intensity. The juice is then fermented in 3 equal parts: - One-third, in egg-shaped concrete tanks. This shape facilitates the natural movement of wine (convection effect) in the tank, that continually and naturally steers the lees. The suspended lees particles in the wine, bring roundness and helps define the aromatic complexity. - One-third, in "Demi-Muids" new French oak barrels (600 liters). The Alcohol fermentation in new oak brings structure to the wine and a great richness. - And the remainder in stainless-steel tank. This is the classic way of fermenting white wines, which concentrates the fresh fruit aromatics.

Ageing

The lees are stirred regularly, during a 4 month ageing period. The three parts are then blended, and aged together for a couple of months, so that the various aromatic components bind with each other, to create a beautiful, intense and balanced wine.

THE VINTAGE

The 2020 campaign was characterized by a relatively mild winter for the region, a very rainy spring and a few very hot days in the second half of July. The high rainfall for the region, accompanied by a very high risk of level disease, especially in Rueda, and a very early harvest, are the great markers of the vintage. In 2020, we are pleased to celebrate the full organic certification for all our Rueda wines (Toro has been certified since 2018). In a unique and exceptional way, the harvest began on the same day in both wineries (Toro and Rueda), the 3rd of September. The earliest ever harvest for us in Toro.

TASTING NOTES

Bright and clear. Great intensity and freshness. Delicate nose with white flower aromas balanced with vanilla and bread notes. Round and soft mouth feel, yet with a great balance. Juicy apple, pear and light tangerine. Some dried fruit notes coming from the ageing on the lees.

SUGGESTIONS

Goes great with white meats (veal, poultry...) and fish, especially when served with a sauce.

AWARDS

AWARDS 2020 92** pts - MIQUEL HUDIN 91 pts - JAMES SUCKLING
AWARDS 2019 92 pts - DECANter 91 pts - JAMES SUCKLING 91 pts - WINESPECTATOR 91**** pts - GUIA PENIN
AWARDS 2018 92 pts - JAMES SUCKLING 90 pts - TOP100
WINESPECTATOR AWARDS 2017 94 pts - GUIA GOURMETS 92 pts - JAMES SUCKLING
AWARDS 2016 93 pts - GUIA PENIN 92 pts - JAMES SUCKLING
92 pts - WINE & SPIRITS AWARDS 2015 92 pts - GUIA PENIN 90 pts - WINE
SPECTATOR AWARDS 2014 94 pts - GUIA DE VINOS GOURMETS
AWARDS 2013 Gold Medal - CINVE 92 pts - GUIA PENIN 16/20 - EL MUNDO VINO

TEMPERATURE

10-12°C

CONSUMPTION

4 YEARS