



DO RUEDA CAMPO ELISEO VERDEJO 2019

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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 Mediterranean (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

40 years.

Yield

45 hl/ha.

Location

Campo Eliseo, comes from a selection of our best and oldest vineyards in the Rueda Appellation. These old vines go very deep into the gravelly soil to capture the little of moisture present in the underground. Our vineyard is located between 600 and 700 metres of altitude on the plateau of Rueda and Toro appellations. 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 in order 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 in order to build aromatic intensity. The juice is then fermented in new 600 liter French oak barrels, bringing structure to the wine and adding a great, delicate richness. The wine stays in french oak barrel for about 10 month.

Ageing

After the fermentation, the lees are stirred regularly, over a 4 month period. The wine is aged for 10 months.

THE VINTAGE

2019 was a year with very low rainfall, the great "sequilla", great drought. There was no rainfall between November and August: 230 mm accumulated in Rueda, which is little, even for this semi-arid region. The quality of the grapes remains preserved, because even with this great drought we had no burning heat wave phenomenon. All our vines are in organic farming, certified for our plots of red since 2019 and in transition for out white plots. We do work without SSO2 and we only add the ultimate corection at the last moment and in very small doses.

TASTING NOTES

Beautiful yellow tunic with golden sparkles. An intense, fresh and coarse nase. Notes of ripe fruit of white pulp, today freshly cut and dried flowers. In mouth it is structured and viscous with a good balance, long in mouth with an interesting oromotic complexity.

SUGGESTIONS

Can be enjoyed on its own, as a summer drink or with shellfish.

AWARDS

AWARDS 2019 93 pts - JAMES SUCKLING AWARDS 2018 96 pts - GUIA GOURMETS 93** pts - MIQUEL HUDIN 93 pts - GUIA PEÑIN 92 pts - JAMES SUCKLING 91 pts - DECANTER AWARDS 2017 93 pts - JAMES SUCKLING 93 pts - GUIA PEÑIN 91 pts - WINEENTHUSIAST 90 pts - WINESPECTATOR AWARDS 2016 94 pts - JAMES SUCKLING 94 pts - GUIA GOURMETS 92 pts - GUIA PEÑIN 90 pts - WINESPECTATOR AWARDS 2014 "GRAN ORO" - CINVE 2016 89-92 pts - WINE ADVOCATE AWARDS 2013 92 pts - GUIA GOURMETS 9.8/10 - EL ECONOMISTA.ES

TEMPERATURE

10-12°C

CONSUMPTION

4 YEARS