

CUESTA DE ORO CUESTA DE ORO 2016

Cuesta de Oro, La Seca (Valladolid) - D.O. Rueda. "A fine expression of the noble character of Verdejo, matured on lees and barrel-aged." The vines are cultivated in the gravelly soil of the Rueda plateau, at a height of 600 metres above sea level. Trellis-trained and unirrigated, their roots must seek water deep in the soil, lending concentration and complexity to the grapes.

VARIETY

100% barrel-fermented Verdejo. Verdejo is one of the greatest Spanish white grape varieties, typical from the RUEDA appellation. It provides richness, length and fruity peach and apricot aromas; this variety has a strong phenolic expression; Verdejo is a late variety which is picked when the skins get brown, generally one month after Sauvignon.

VINEYARD

Soil

Sandy-gravelly and/or gravelly-clay soils.

Density

1200 - 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

40 years.

Yield

45 hl/ha.

Location

La Seca village.

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: Onethird, 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 5 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

A lovely harvest in Rueda in terms of quality and quantity,(especially in Castilla), thanks to favourable weather conditions. A mild spring with odd showers, followed by a hot summer with cool nights, typical of the Rueda plateau, enabled us to maintain the good health of our vines, consistent acidity and progressive growth. Thanks to an Indian summer, with just a little rain at the end of summer, beginning of autumn, we were able to pick the grapes when fully ripe and with good balance. The first Sauvignon Blancs were picked as from September 14 and thanks to good weather conditions, we were able to pick the Verdejo grapes a little later as from the 1st of October. The wines are more fatty on the palate compared to last vintage, showing volume and their typical freshness. Long maceration periods to produce wellstructured wines, ideal for our best whites, like Cuesta de Oro.

TASTING NOTES

AWARDS 2014 91 pts - GUIA PENIN
AWARDS 2012 93 pts - SOBREMESA 93
pts - GUIA PENIN AWARDS 2009 90 pts -
WINE ADVOCATE 90 pts - WINE
ENTHUSIAST 93 pts - GUIA PENIN

AWARDS

AWARDS 2014 91 pts - GUIA PENIN
AWARDS 2012 93 pts - SOBREMESA 93
pts - GUIA PENIN AWARDS 2009 90 pts -
WINE ADVOCATE 90 pts - WINE
ENTHUSIAST 93 pts - GUIA PENIN

