

ALAIA Verdejo

Viticulture

Sandy loam with pebbles on the surface and clay several meters deep underneath.

No irrigation

Castilla Y León



Vinification:

Alaia Verdejo is made to respect the varietal's typicity which could be summarized as a rich and aromatic wine with subtlety. Special attention was given to preventing oxidation and preserving the natural aromas, daily monitoring, and thorough control of the process of fermentation, to create a top quality wine.

The grapes were harvested at optimum ripeness and treated so that no oxidation occurred.

The grapes are transported from the vineyard to the cellar in temperature controlled stainless steel containers, destemmed and pressed gently.

Cooled down to 10° Centigrade for 12 hours.

The yeast was especially selected to express best the primary aromas of the Verdejo grape. Inoculation was done as early as possible with good acclimatization.

Fermentation controlled at 16° C to finish at 18° Centigrade over 18 days.

The wine was racked 3 times; twice in winter and a last time in early spring.

Tests were made of various doses and types of clarifiers, finally opting for bentonite and PVPP.

The wine was cold stabilized at 5° Centigrade for 10 days before filtration. Open filtration plates were used so that the integrity and quality of the end product is maximized.

Tasting Notes:

Color: Bright.

Nose: Spicy, perfume of ripe pears and citrus.

Palate: In the palate it is fresh and juicy with ripe peach and pear with spice.

Other: Verdejo pairs particularly well with greens dressed in vinaigrette, scallops & shellfish or any ingredient that shows some sharp flavors such as olives or tomatoes, or other salty cured meats.

Awards and Reviews: Stephen Tanzer 87 points



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