

BARCOLOBO

VERDEJO BARREL-FERMENTED



Type of wine | White

Vintage | 2021

Origen | I.G.P. Vino de la Tierra de Castilla y León

Variety | Verdejo

Viticulture | This wine is made from Verdejo grapes from vineyards located in Castronuño (Valladolid). The vineyards stand on sandy silt soil with pebbles and use the goblet vine training system. They are 46 years old and dry farmed, so each vine has a low yield, which is important for the grape quality. 2021, brought us to a warm winter that gave way to a dry summer. Grape quality was very good with a marked average decrease in production, this was initially due to the storm Filomena, which caused frost and some hail and later to the rain and some more hailstorms in late August early September. These conditions far from being detrimental to the grape quality, helped to improving it, obtaining optimal ripening. Hand harvested in small and shallow 15 kg cases on the 8th of October.

Winemaking | The entire winemaking process takes place using gravity, both for the grapes as well as for the must and then the wine. Pre-fermentation maceration (5 °C) for four hours. Barrel fermentation for 32 days at a constant temperature of 11,5 °C, where we use a refrigerated chamber, aiming to respect the variety and preserve both aromas as well as carbonic acid.

Ageing | In new French oak barrels (400L) of very fine grain and medium toast. After fermentation, the wine remains in the barrels on its own lees with frequent batonnages for five months, then it is transferred to a stainless-steel tank where it remains one more month on its lees for refining. The contribution of wood gives complexity to the whole, but without saturating it.

Analysis |
Alcohol content: 13% ABV

Residual sugar: <1,2 g/L
Total acidity: 6 g/L
pH: 3,4

Packaging |
Burgundy bottle
Natural cork
Cardboard box with 6 bottles

Tasting note | Green, ripe lemon. Expressive notes of ripe fruit, apricot, pineapple...with a background of toasted notes and memories of wood and nuts, full mouth feeling, oily, complex and elegant.

Production | 3.600 75-cl bottles.

Serving suggestion | Serve at 8°C in a large glass so it can express all its aromas. Great match with Oriental dishes, intense flavoured seafood, mild meats, rice in broth or foie gras.

*Born in the Riberas de Castronuño-Vega del Duero
"Nature Reserve"*



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