

Bela

Gran Vino de Rueda

2020

Bela's label is a facsimile of one of CVNE's label from 1910.

The stars represent the children of CVNE's founder, Eusebio Real de Asúa. His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.



- **Type of wine:** White – Gran Vino de Rueda
- **Region of production:** Rueda
- **Year:** 2020
- **DOC vintage rating:** Excellent
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.44
- **Total acidity:** 6.5
- **SO₂Free/Total:** 27/99
- **pH:** 3.26
- **Suitable for vegans**

Winemaking

The grapes for Bela, Gran Vino de Rueda category come from exclusive vineyards over 30 years old with a production of less than 6,500 kg / ha.

Manual harvest done during the day in crates that are taken to a cold room for refrigeration. Subsequently, the grapes are also processed manually by means of a sorting table, while they are sent to the latest generation small volume press.

The must is extracted and transferred to stainless steel tanks where it undergoes alcoholic fermentation and subsequent aging on lees.

Vintage / Harvest description

The 2020 vintage was the 40th anniversary of the Rueda D.O. Harvest began on the 1st and ended on the 25th September with yields down 2% on the previous year. After a mild year, the harvest took place calmly and enabled selection in the vineyards. The grapes arrived at the winery in optimum health and ripeness. Predictions for the wines are unbeatable since the quality parameters are perfect for making wines with good volume and acidity on the palate, as well as being aromatic.

Tasting notes

Greenish yellow color. High aromatic intensity with aromas of mango, apricot, grapefruit zest, pineapple, some fennel and notes of freshly cut grass. On the palate the entry is smooth and enveloping, it is a wine with good volume and structure as well as a point of final acidity that gives us a long and fruity aftertaste. Ideal pairing, white meats, fish, seafood, pâtés and naturally as an aperitif.

Recommended serving temperature 8 to 10°C.