

# Bela

## Gran Vino de Rueda 2022

*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:** 2022
- **DOC vintage rating:** Good
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

### *Analytical data*

- **Alcoholic volume:** 13%
- **Total acidity:** 6.36
- **pH:** 3.2
- **Volatile acidity:** 0.3
- **SO<sub>2</sub>Free/Total:** 28.8/96
- **Suitable for vegans**

### *The vineyard*

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

### *Winemaking*

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, after which the wine is racked to 400 l French oak barrels where it is aged for 5 months on lees.

### *Vintage / Harvest description*

The 2022 harvest started on August 16 and ended on October 16. This harvest will go down in history for having been the earliest and longest in history to date, but with a high quality grape thanks to the optimal health status provided by the good weather. The entry of grapes into the winery, as always, has taken place in an orderly, staggered and very punctual manner according to the required ripening indices.

### *Tasting notes*

Perception of slight greenish reminiscences in a pale yellow. Good intensity and aromatic complexity, highlighting the herbaceous and mineral notes intertwined with stone fruit and aniseed, all very well assembled with the spices, brioche and fine butter providing by the aging on the lees in French oak. On the palate it has a smooth, unctuous entry that envelops the palate, making it a balanced wine with a pleasant bitterness at the end, typical of the Verdejo variety. Long and complex aftertaste. Ideal pairing, rice, white meat, fish, seafood, pâtés and of course as an aperitif.

Recommended service temperature: 8 to 10°C.