Finca Vallejo Rueda **2022**

Finca Vallejo is a tribute to CVNE's founding family, and to the importance of the vineyard.



• Type of wine: White

• Region of production: Rueda

• Year: 2022

• DOC vintage rating: Very good

• Grape varieties: 100% Verdejo

• Bottle type: Burgundy • Bottle size: 75cl.

Analytical data

• Alcoholic volume: 13% • Volatile acidity: 0.29

• Total acidity: 6.24 • SO₂Free/Total: 30/98

• pH: 3.20 • Suitable for vegans

Winemaking

The Verdejo grapes used for this wine is a selection from our best vineyards located in the villages of Rueda, La Seca and Alaejos.

We carry out harvest during night to keep the grapes at low temperatures and to ensure the grapes reach the winery in the best quality conditions.

The grapes are pressed in a gentle and controlled manner in order to avoid undesired extractions. The grape must is transferred to stainless steel tanks where the alcoholic fermentation takes place at controlled temperature. We seek to preserve the primary aromas typical of the variety.

Vintage / Harvest description

The 2022 harvest began on August 16 and ended on October 16, being the earliest and longest harvest to date. The grapes were of high quality and with excellent health conditions fostered by the good weather.

The grapes were harvested at the optimal stage of ripeness, entering the winery at a controlled and staggered way.

According to the D.O. Rueda, the high quality of the grapes predicts very good prospects for the 2022 vintage.

Tasting notes

Pale yellow color with greenish hints.

High aromatic intensity of tropical fruits (mango, papaya), with notes of fennel as well as boxwood.

Medium-bodied on the palate, with slight acidity and a mild bitterness in the finish, giving the wine the typical personality of a single variety Verdejo. Perfect to be pair with white meat, fish, shellfish, pâtés...

Recommended service temperature 8 to 12°C.

