

FINCA VALLEJO

RUEDA 2023

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: 2023
DO vintage rating: pending

Grape varieties: 100% Verdejo
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 13%
pH: 3.39
SO₂ Free/Total: 30.4/95
Total acidity: 5.61
Volatile acidity: 0.35
Suitable for vegans

The vineyard

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.

Winemaking

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 2023 harvest begins on August 15 and ends on October 5 with lower production. The harvest is carried out at night to preserve the grapes in perfect organoleptic conditions and avoid oxidation.

The very hot weather conditions in August and heavy rainfall at the beginning of September have allowed the grapes to ripen properly and they are in optimum sanitary conditions.

Tasting notes

Pale yellow-green in colour.

Good aromatic intensity where we discover fruits such as mango, peach and grapefruit mixed with spicy and herbaceous notes

The entry on the palate is enveloping, with an elegant mid-palate and a very balanced finish between acidity and the bitterness typical of the variety. Long and fruity aftertaste.

Perfect companion to white meats, fish, seafood, pâtés and, of course, as an aperitif. Recommended serving temperature: 8 to 10°C.

