

SIERRANORTE

bodega



OLCAVIANA ORGANIC WHITE 2018

GRAPE VARIETIES

Verdejo 100%



VINEYARD AND TERROIR

Location: Cañada Marchante.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Loam, medium-deep sandy-limestone.

Age of the vines: 24 years.

Growing system: Trellised in Guyot.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal moment to pick and begin the harvest in the first week of September. The picking is done at night to avoid any oxidation of the juices and to preserve the subtlety of the aromas. After the grapes have arrived at the cellars, the free-run juices, coming from gentle pneumatic pressing, are settled with the help of the must chiller. The resulting clear must is racked and then fermented at a controlled temperature to bring out the wine's optimal aromatic expression. When the fermentation is finished, the wine is racked and kept on its fine lees, thus protecting it from oxidation and bringing extra body and smoothness to the wine. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A straw-yellow colour with a green tinge. Intensely aromatic with notes of tropical fruit enveloped by characteristic Verdejo vegetal aromas, such as box-bush and fern.

Well-defined fruit flavours linger on the palate enhanced by good acidity.

SERVING RECOMMENDATIONS

Excellent with rice dishes or vegetables, fish, shellfish, as well as with fromage frais or soups.

Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12.

AVAILABLE IN BOTTLES OF 75cl.

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: info@bodegasierranorte.com

www.bodegasierranorte.com

