

SIERRANORTE

bodega

1564 NATURAL WHITE 2020

GRAPE VARIETIES

Verdejo 100%



VINEYARD AND TERROIR

Location: Cañada Marchante.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Loams, Medium-deep sandy limestone.

Age of the vines: 24 years.

Growing system: Trellised in Guyot.

Harvest date: 02/09/20

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown under organic growing criteria in a balanced, caring and sustainable way. The vineyard's soils play a major role which favour rapid assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

The grapes are hand-harvested. After a gentle pressing, the juice is fermented with their skins. Fermentation at controlled temperature (16°-18°C), with daily pump-ups for the juice to be in contact with skins and to get this characteristic fresh, citric aroma.

After fermentation, vatting takes place for 2 months making a gentle pump up per day. This allows us to extract some tannins, something unique in this kind of elaborations.

This wine has also made spontaneous malolactic fermentation.

TASTING:

Clean, bright, with amber yellow colour and salmon shades. Fresh acid fruit aromas and citric notes, pink grapefruit. On the palate the wine is light and smooth something that at the same time contrasts with the presence of the tannins and the powerful but balanced acidity.

Rich, full-bodied, fresh and with a citric and vegetal character obtained from the contact with the skins. Long aftertaste.

SERVING RECOMMENDATIONS:

Excellent with pasta, rice, fish and white meats.

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

ALCOHOLIC DEGREE 12,5% Vol.

ANALYTIC DATA: PH 3,15 AT 6,38

AVAILABLE IN BOTTLES OF 75 cl.



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