

CABALLERO DE OLMEDO Rueda Semisweet

"The Knight said... History and modernity..."

VINEYARD-CLIMATE-HARVEST

The grapes in this wine come from Verdejo vineyards, 20 years old, planted on soils of sandy loam. This plot was selected after several studies and research, and we chose it due to the grape's capacity to adapt to later harvest. By waiting some weeks, the concentration of sugars increases but without an excessive loss of acidity.

The climate is continental, with very cold winters with frost and sometimes snowfall; spring and autumn with mild temperatures and frequent rainfall; and very warm and dry summers with a great difference 20 degrees in temperature during day and night. This results in an ideal climate for our grapes to ripen.

Harvest is usually carried out in the beginning of October when the grapes have reached their ideal ripening stage. We harvest by hand in cages of 15 kg.

WINEMAKING PROCESS

Reception of the grapes in our winery; destemming and crushing of the grapes. A maceration with the skin of the grapes intact is carried out for a few hours, and then later the grapes are lightly pressed to extract the grape must. We carry out a static settling process with help from cold temperature, and then the wine goes through the alcoholic fermentation at low temperature for 15 days. This is the moment in which the balance between sugar and acidity is adequate, and we stop the fermentation in a controlled way with cold temperature. Afterwards, a racking operation, or transfer of the wine, is carried out to eliminate the thick lees, leaving only the fine lees in the wine which we work with for several months in order to obtain wines of complexity and structure with a final touch of elegance. Finally, the clarification, stabilisation and a light filtration is done before the wine is bottled.





TASTING NOTES

Visual

Straw yellow with greenish reflections, clean and shiny.

Aromas

In the nose the wine is ample and intense with hints of green apple and peach. Tropical aromas of mango and papaya, and aromas of mint and fennel that mark the character of the Verdejo variety.

Mouth

The wine is fresh, elegante and with a fine bubble coming from the fermentation process. In the mouth the wine presents a round and unctuous flavour, with a well balanced finish of sugar and acidity.

Sweet.

FOOD PAIRING

Light appetisers, fresh cheese, fish and seafood, chocolate, desserts with fruit.

Denomination of Origin Rueda

Variety. 100% Verdejo

Type. Semi sweet wine

Alcohol. 11,5 %

Harvest: By hand.

Serving temperature. 8° to 10 °C