

MANIA Rueda Verdejo

"Manía is light, soul, happiness... It is enjoying the sunset together with friends, or the sunrise together by the sea..."

VINEYARD-CLIMATE-HARVEST

The grapes in this wine come from Verdejo vineyards planted in one of the tallest areas of the Denomination of Origin Rueda (altitude of 809 metres) in the "Pago del Cerrellal". The high altitude gives the vineyard and the grape a differentiating character compared to other plots. The main reason for making this wine and the differentiating character is the climatic conditions that the vine suffers, contributing to a ripening process with extreme and peculiar conditions. On the other hand, the soil of this plot is of boulder stones giving a mineral character to the wines. The yield of this vineyard is low of approximately 4500 kg/ha.

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 in temperature during day and night. This results in an ideal climate for our grapes to ripen.

Harvest is usually carried out in the month of September when the grapes have reached their ideal ripening stage. We harvest the grapes by hand in cages of 15 kg allowing us to do a first selection of the grapes in the field.

WINEMAKING PROCESS

Reception of the grapes in our winery, and cold maceration for six hours. Following a light pressing of the grapes in order to extract the grape must. We carry out a static settling process with help from cold temperature, and start the fermentation process that lasts for about 3 or 4 weeks.

Immediately 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. We work the lees for several months in order to improve even more the mineral characteristics of the wine. 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

Intense and elegant nose. Varietal aromas with hints of pear, apple, peach and apricot. A touch of flora aromas. Subtle aromas of tropical fruits such as mango and passion fruit. Mineral character.

Mouth

Wide structure and tasty, with a moderate acidity and a long pleasant finish. The ageing on lees brings an exquisite creaminess and a soft sensation in the mouth.

FOOD PAIRING

Light appetisers, Quiche of vegetables, pasta dishes, fresh cheese, smoked fish (anchovies and bacalao), and white meat.

Denomination of Origin Rueda

Variety. 100% Verdejo

Type. Young white wine aged on lees

Alcohol. 13 %

Harvest: By hand.

Serving temperature. 8º to 10 ºC