



Herbis Verdejo 2017, DO Rueda *Franck Massard*

A fine example of the highly reputed DO Rueda. This cool climate region offers an extended ripening season for the grape contributing to the unique flavours of its berries.

Origin

The grapes are from the zone of Nava del Rey, in Rueda, lying at 850 meters altitude.

Grape Variety

100% Verdejo

Technical data

Alcohol content: 12,5%

Total acidity: 5.50 g/l

PH: 3.30

Vinification

Grapes are machine harvested at night to take advantage of both the temperature drop and the absence of the sun in order to avoid oxidation and preserve the freshness and flavours of the grape variety.

At the cellar the grapes undergo cold maceration. After racking, alcoholic fermentation takes place in stainless steel tanks at controlled temperature and subsequently, the wine is kept in contact with its lees for 4 months.

The wine is then stabilized and undertakes microfiltration of 0.45 micron just before bottling.

Tasting notes

2017 was a good vintage which reflects in this wine a flamboyant aromatic profile. Herbis 2017 exhibits a floral perfume of acacia, roses mingling with exotic fruit notably litchi. Rather opulent this year with a touch of bitterness in the mid-palate.

