



# Paramus Verdejo White Wine

## Denomination of Origin

D.O. Rueda

## Grape varieties:

Paramus Verdejo 2013 is made from 85% Verdejo grapes and 15% Viura.

## Harvesting and Production

Production of this Rueda Verdejo white wine begins with the grape harvest and subsequent arrival at the winery as early as possible in the morning to prevent any oxidation that would negatively affect potential aromas.

The grapes are then removed from the stems and sent to the macerators where they undergo pellicular (cold) maceration for a period between 5 and 8 hours. Afterwards, the grapes are pressed, separating the free-run juice from the pressed must or juice (which is unsuitable for premium wines).

Alcoholic fermentation is carried out at a temperature of between 12 and 15° C for about 15 days. Once this is completed, the wine is then decanted, leaving it to age for at least two months on its fine lees so that the wine becomes balanced, rounded and sweetened to soften the bitter notes that are characteristic of the Verdejo variety.

This type of wine is not subjected to malolactic fermentation in order to preserve the wine's freshness and moderate acidity. It then undergoes clarification, cold tartrate stabilisation, amicrobial filtration and bottled.

## Weather - Harvest

The weather at harvest time was characterised by high temperatures accompanied by rainfall and subsequent relatively high humidity, making it the ideal breeding ground for certain fungal diseases.

In general, the harvest was delayed and was of medium to high quality with high production yields.

## Analysis

Alcoholic strength: 12.65%

Total acidity (in sulphuric acid): 3.63 g/l

pH: 3.19

Sugars < 2 gr/l

Barrel ageing: No

Bottling date: end of January 2014

## Tasting note

Clean, very bright straw yellow with steely green tones.

It is complex and intense on the nose, predominantly floral in character as well as strongly characterised by its white fruits, such as green apple and pear, accompanied by elegant flavours of low woodlands and subtle hints of lavender and fennel

Fresh, full-bodied and full-flavoured on the palate with good acidity, persistent, with a lingering aftertaste and a touch of bitterness that is characteristic of the Verdejo variety.