



Paramus Verdejo White Wine

Denomination of Origin

D.O. Rueda

Grape varieties

Paramus Verdejo 2014 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.

Vintage conditions and weather patterns

The 2014 vintage developed along a normal time frame, but with production registering a 3% decrease as compared to 2013, which was in itself a record harvest. Picking began on 27th. August with Sauvignon Blanc, and ended on 10th. October with the last of the red varieties. The total weight of grapes picked throughout the Denomination was 96.595.501 kilos, of which 98.6% were white grapes, and 86.7% Verdejo.

The harvest progressed calmly, without any need to hurry, each plot picked when the ripeness indices showed it was appropriate, seeking the best possible balance between alcohol and acidity, with some very noticeable differences between day and night temperatures.

As a result, grapes were picked in a very healthy condition.

In the 2014 vintage there were 12.995 hectares registered with D.O. status – 53 ha. More than in 2013. Of these, 94.81%, some 12.230 ha. were planted to white varieties, and of those, 10.520 were Verdejo. The average yield for white varieties was 7.734 kg/ha, significantly higher than the average over the previous 5 years.

There were 59 registered wineries and 1.506 registered growers in the D.O. for this harvest.

The harvest progressed in optimal conditions, on one hand because of the particularly favourable weather, and on the other hand due to the excellent health of the vineyard, not only throughout the course of the year, but also at the time of picking.

The weather at harvest-time was notable for the high temperatures registered, balanced by cool nights, giving perfect conditions for ideal ripeness.

Analysis

Alcoholic strength: 12.85%

Total acidity (in sulphuric acid): 3,75 g/l

pH: 3,15

Sugars < 3 gr/l

Barrel ageing: No

Bottling date: beginning of February 2015

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.