



# FINCA EL EMPECINADO

100% VERDEJO

2024



## BASIC DATA

Area or Designation of Origin: Rueda  
Type of wine: White wine  
Grape varieties: 100% Verdejo

## TECHNICAL CHARACTERISTICS

Alcohol Content: 12.8%vol  
Total Acidity: 5.45 g/l tartaric acid  
pH: 3.38  
Total sulphurous: 167 mg/l  
Glucose + Fructose: 1.62 g/l  
Allergens: Sulfites

## VINEYARD AND HARVEST

Specific soil type: Alluvium, sand loam  
Pruning: Vines pruned in trellis  
Harvest style: Mechanical and night harvest

## VINIFICATION

After maceration and a delicate pressing, the fermentation is controlled at a temperature of 17 ° c. in stainless steel deposits in order to maintain and reinforce the maximum aromas typical of these delicate wines.

## TASTING NOTES

Pale straw yellow, clean and bright.  
Intense nose of tropical fruits including mango, pineapple with a floral background

Balanced acidity. Explosion of fruit. Very slight sensation of bitterness at the end, typical of the variety.  
Long persistence of fresh fruit.

Consume preferably at a temperature between 7 and 10°C with mackerel and cod, clams, white mean or mild cheeses (like brie).

## FORMAT

75 cl. bottles available in boxes of 6

## PRIZES

- 87 points - Guía Peñín 2023
- 88 points - James Suckling 2022
- 90 points - James Suckling 2023 (22)
- Gold Medal - Concours Mondial Bruxelles 2023 (22)



BARBADILLO

DESDE 1821