

NAIA

D.O. RUEDA



Vintage: 2012

Grape Variety: 100% Verdejo

Terroir: Dark grey soils, some sandy, others limestone-based. They tend to be airy and have good drainage..

Altitude: 700-800m

Average rain: 450 mm

Climate: Continental climate. This area is marked by cold winters, short springs and hot, dry summers.

Pruning: Gobelet

Age of vines: 25 – 80 years old

Harvest: Second week of September

Fermentation: 88% Fermented in small-batch Stainless Steel deposits and 12% fermented in French oak barriques

Maceration: 4 months

Tasting notes: Enticing aromas of fresh lime, orange zest, and kiwi are lifted by grassy and minty notes. Beautifully fresh and mineral, with taut citrus and green apple flavours that are backed by a delicate ginger note. It has a smooth-textured mouthfeel due its contact with the lees (and 12% fermentation in French oak) while maintaining exceptional precision and persistence in the palate.

93 points - Guía Peñín 2013 (2011 vintage)