



FINCA MONTEPEDROSO



## PRODUCER PROFILE

Estate owned by: La Familia Martínez Bujanda  
Winemaker: Lauren Rosillo  
Total acreage under vine: 63  
Estate founded: 2010  
Winery production: 180,000 Bottles  
Region: DO Rueda  
Country: Spain

## Verdejo 2017

### WINE DESCRIPTION

Montepedroso or “Mountain of stones” is named for its stony soil that provides good drainage. This wine is made from 100% estate-grown Verdejo harvested at night and fermented by native yeast at low temperatures in stainless steel tanks to preserve aromatics, acidity and freshness. It is then aged sur lie for five months with weekly batonnage to provide additional depth and complexity. Finca Montepedroso is at once a fresh and intense wine, showcasing the true varietal character of the Verdejo grape.

### ABOUT THE VINEYARD

Finca Montepedroso has 25 hectares dedicated to growing a single grape, the Verdejo, with a plantation life from 7 to 31 years. It is placed on a plateau at 750 meters of altitude and offers three types of soils, typical of a region situated in the central part of the Duero river depression: alluvial soil (boulders) on top of the plateau and is the largest part of the plot (70%); a clay soil in ravine, with a slope of 10% where the oldest vineyards are planted (31 years); and a soil with a large quantity of lime and clay sediments, also in ravine with slopes up to 20%.

Familia Martínez Bujanda cultivates the Verdejo grape exclusively at Finca Montepedroso, with the aim to elaborate one of the best wines of the area and to represent the real spirit of Rueda. With a yield much lower than allowed by the Origin Appellation, the winery elaborates a single wine, with the same name of the property, Finca Montepedroso, that doesn't hide the austerity and rusticity of Verdejo. It is precisely these characteristics that make the difference between the great wines of Rueda and others elaborated with the same variety in other wine producing areas of Spain.

In this sense, apart from the different soils, the climate also works to determine the growth, with cold and very long winters, short springs with late frosts and, hot and dry summers. The vines, pulling minerals, nutrients, and water from the hydric reserve found within the depths of the subsoil, and the wide temperature range (both in seasons and in the day/night cycle) lets us elaborate wines of extraordinary freshness and acidity. Together, our Finca Montepedroso, with an ageing over its own lees in tank during at least five months culminates this wonderful wine.

### WINE PRODUCTION

The harvest in Rueda is at night and with machine in order to reduce, as much as possible, the oxidation time of the grapes and to insure they are received at the winery with the highest possible freshness (the harvest usually begins in the middle of September, still with high temperatures during the day) which is key to producing a quality white wine.

The grapes macerate in cold temperature for about 18 hours. The fermentation takes around 19 days at approximately 16 °C. Finca Montepedroso is not aged in wood, yet it is fundamental an “ageing” process that happens in the stainless steel tanks for at least five months, with the lees with weekly batonnage.

This process, as well as giving consistency and personality to the wine, is essential to compensate the acidity and rusticity of a grape variety as such with the Verdejo.

### TASTING NOTES

Bright lemon yellow in color. Clean, intensely aromatic notes of apricot & peach, fennel, and ripe fruits. Some notes of fresh cut hay, and light smoke touches mixed with mineral notes. Velvety and silky entry developing to great volume and structure. The balanced acidity gives freshness and nerve. Long and tasty, fruity aftertaste, with an aftertaste sensation even more intense than in the nose phase, sowing up the recalls of fennel and aniseed.

### FOOD PAIRING

Fresh sea food and white fish. Rice in fish broth. Rice stewed. Pasta au gratin and white meats.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Montepedroso vineyard
Vineyard size:	61 acres
Soil composition:	Alluvial, little pebble stones, and limestone
Training method:	Trellising system



Elevation:	2,460 feet
Vines/acre:	1,416
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1994
Average Vine Age:	22 years
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	120,000

### WINEMAKING & AGING

Varietal composition:	100% Verdejo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	57 °F
Maceration technique:	Static
Length of maceration:	1 day days
Fining agent:	Bentonite
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months over lees with weekly batonnage
Length of bottle aging:	Since February 2017