

# Castillo de la Mota

## Tasting note

Clean, brilliant, live, straw yellow with golden iridescence. In the nose delicate aromas of fresh grass and intense tropical fruit. On the palate an intense, well-balanced freshness and a long persistent finish.

## Serving Temperature

We recommend this wine to be served at a temperature of about 8 °C.

## Gastronomy

This wine goes well with starters, rice and fish.

## Winemaking

Vines are between 25 and 40 years old with a low yield of 2 kg per vine, which provides intensive aromas. The grapes are cold fermented, using indigenous yeasts, on their own lees (sur-lie) for at least a month. To this traditional winemaking process are no sugars and sulphites added.

## Surrounding area

Rueda is located southeast of the wine region Ribera del Duero. The main grape in this region is Verdejo, sometimes joined by Sauvignon Blanc or Viura. Rueda is best known for its white wines, although there are also very deserving red wines produced. The vineyards are situated on the highest point of DO Rueda at 850 meters. In this area dominates a continental climate, the dry and long winters ensure that the musts undergo a slow fermentation and the wines then undergo a uniform ripening. This allows to develop a wealth of aromas. Partly due to the low rainfall is the yield per hectare on the low side.



## Wine description

<i>Zone</i>	D.O. Rueda
<i>Variety</i>	100% Verdejo
<i>Year</i>	2017
<i>Alcohol</i>	12,5%

## Logistic information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	228 x 152 x 302 mm
<i>Weight</i>	7,5 kg
<i>Per pallet</i>	125 cases
<i>20 feet</i>	1.250 cases



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