



The Daily Drinker

2016 Verdejo, Viñedos Verderrubi

ref. VERD160 MAY18

Wine Variety: Verdejo is the white variety of Rueda and one of the most exciting of all Spain's indigenous white grapes. Named for the green colour of its fruit, this variety's leaf is similar to that of Verdelho, but it seems that the only connection between the two is Verdejo's close relationship to Godello, a vine called Verdelho by some in Portugal. Verdejo is frequently blended with Sauvignon Blanc. There is a little grown in VA, USA.

Wine Region: Rueda lies in northern Spain, south-west of the Ribera del Duero. Until the 1980s it was a more-or-less defunct wine region, replanted with Palomino (a variety of extremely limited appeal) following the ravages of Phylloxera, largely because the future of the region was seen as being in fortified wines. (Palomino is the grape of sherry.) Fortified wines are still made in Rueda, but it is a great deal more celebrated for its light whites, including Sauvignon Blanc, of which there are some varietal examples. Some producers blend Sauvignon with Verdejo, which is a shame, in my view.













Wine Producer: In 2010 Emilio Pita returned to his home near Valladolid to start making use of wine making skills he had garnered whilst studying in Bordeaux, California and New Zealand. Emilio and his family work 63 hectares of organic vineyards in Rueda, making wines using only wild yeasts. The winery is located in the town of Rubí de Bracamonte.

Single Bottle **£12.00**

member price: £10.80

Six Bottle Case **£72.00**

member price: £64.80

 Style: Dry White - light	 Grape Variety: Verdejo	 Producer: Viñedos Verderrubi	 Serving Temperature: 10°C
 Alcohol Content: 13%	 Country: Spain	 Appellation: <i>not specified</i>	 Drink By: 2019
 Bottle Size: 75cl	 Region: Rueda	 Colour: Still White	 Food: Aperitif Canapés Cheese Fish Salads

Tasting Notes:

Initially tasted straight from the fridge at 8.5 degrees C or so. A pale and very pretty lemon with the merest hint of lime. There's a burst of grapefruit about the nose. At this temperature other aromas are rather tucked in. The palate is really bright right through and quickly apparent is its lively energy. There's delightful texture to this up front: texture that becomes spicily mineral increasingly through the back end. Interested to see what this does when a bit warmer.

On warming (and breathing, I guess) this takes on greater definition and complexity on the nose. It has a mineral expression amongst scents of flowers and peary fruit. There's perhaps a hint of something herbal, as well as something more exotic. The palate is absolutely super: full of energy and mineral freshness and texture. This latter comes in at the back and is a tad earthy and contains the fresh acidity. A fresh wine and one that one could enjoy on its own.

#3wordtastingnote: bright, fresh, floral

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291

