

CALAMAR

VERDEJO 2015

Silver Medal at Brussels 2016, Bronze at Decanter 2016 and
Commended at IWC 2016

TECHNICAL DATA

Appellation	DO Rueda
Winemaker	Sandra Martín Chivite
Winery	Diez Siglos de Verdejo
Vineyards	At Northern border of the DO (700-800m). Extreme Continental climate with Atlantic influence (day-night temperature contrast). Oldest vineyards between 30-40 years old. Mainly gravellous poor soils.
Varietals	100% Verdejo
Winemaking	The wine is fermented at very low temperature (fermentation on lees). Chill settling by gravity and racking with inert gas.
Ageing	Young wine.

ANALYSIS

Alcohol	12.6% by volume
Total acidity	5.5g/l (tartaric)
Vol acidity	0.17 g/l (acetic)
PH	3.24
Resid. sugar	<2 g/l

WINEMAKER NOTES

Colour	Pale gold in colour with some green tones.
Nose	Aromas of white and tropical fruits, with hints of green grass and aniseed.
Palate	Fresh, round and well-structured on the palate with characteristic herbaceousness and a lingering finish.

