

# CALAMAR

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## VERDEJO 2015

**2014 was Gold Medal at Brussels and Decanter and Commended at IWC 2014**

### TECHNICAL DATA

<b>Appellation</b>	DO Rueda
<b>Winemaker</b>	Sandra Martín Chivite
<b>Winery</b>	Diez Siglos de Verdejo
<b>Vineyards</b>	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.
<b>Varietals</b>	100% Verdejo
<b>Winemaking</b>	The wine is fermented at very low temperature (fermentation on lees). Chill settling by gravity and racking with inert gas.
<b>Ageing</b>	Young wine.

### ANALYSIS

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

### WINEMAKER NOTES

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

