

CALAMAR

VERDEJO 2016

2015 was Silver Medal at Brussels 2016, Bronze at Decanter 2016 and Commended at IWC 2016

TECHNICAL DATA

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

ANALYSIS

<i>Alcohol</i>	13.2% by volume
<i>Total acidity</i>	5.2g/l (tartaric)
<i>Vol acidity</i>	0.19 g/l (acetic)
<i>PH</i>	3.29
<i>Resid. sugar</i>	<4 g/l

WINEMAKER NOTES

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



LongWINES

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