

RAMÓN BILBAO

EDICION LIMITADA LÍAS VERDEJO 2016



VARIETY
100% Verdejo



2016 HARVEST

This is a very special harvest for us with it being the first harvest to take place in the facilities of our new Rueda winery located within the Finca Las Amedias estate surrounded by 60 hectares of vineyards and standing 700 metres above sea level, where peace and tranquillity reign now the harvesting has finished. We started harvesting on 20th September, 5 days later than normal in the Rueda DO. We chose to harvest at dawn, so that the grapes would be in perfect condition in terms of temperature and to prevent premature fermentation and oxidation. Every dawn, with the freshness of those hours, we selected the clusters from each plot to ensure that the grapes were at their optimal moment in terms of ripeness.



VINIFICATION

Hand picking in estate vineyard crates. Prefermentative maceration of the grapes for 10 hours at 6° C in an inert atmosphere. Alcoholic fermentation at 16° C in concrete tanks. Racking to barrels with their lees. Resuspension of lees with one weekly batonnage. 8 months in new French and Hungarian oak barrels.



TASTING NOTES

Greenish-yellow colour. Moderate intensity. Clean, bright wine, evident tears. The nose is complex, intense and rich in nuances. Notes of citrus fruit, fruits with bone, balsamic aromas and white flowers come to the fore and in the background, notes of spices, white chocolate and patisserie. The mouthfeel is unctuous and creamy with crisp acidity. The aftertaste brings back the citrus aromas combined with the spicy aromas of white pepper.



SERVICE AND PAIRING

Consume at between 11°C and 13°C. This is a wine which pairs well with pasta, risotto and oily fish.

