

WINEMAKERS'S NOTE

The grapes used in this wine are grown on pre-phyloxera vines that are over a century old, and they are located in small plots of land with a sandy surface. It is a sombre, concentrated, varietal wine; the maximum expression of the Verdejo variety. Original and groundbreaking, it has very little to envy from the best white wines in the world.



Laura Sanz, winemaker

PRODUCTION: 13,000 bottles 0,75l

GRAPE VARIETY: 100% Verdejo

WINE AGEING: 7 months in lees in French oak barrels. 100% French oak barrels with a slight and medium char.

ALCOHOL: 14% Vol.

Total acidity: 5,46 G/l (tartárico) · **Residual sugar** 2,1 g/L.

WINEMAKING: Harvesting is carried out manually. A first maceration of the entire grape is carried out in a cooling chamber. The grape undergoes a selection process before a cold maceration of the de-stemmed grape and its subsequent pressing and fermentation in barrels. A batonnage is carried out during the barrel-ageing process.

TASTING NOTES: Straw-yellow colour wine. On the nose, it recalls citric aromas and stone fruits, such as peach or apricot, and notes of fennel. It is a complex wine on the nose that evolves aromatically in the glass by releasing different nuances. Balanced, dense and unctuous on the palate. It is a wine with structure and distinctly full on the palate.

VINEYARDS

AVERAGE AGE: 80 -130 years

SOIL: The soils are composed of calcareous clays over which lie superficial layers of sandy-clay mixed with cobbles. Another part of the vines are located on sandier land, also with cobbles on the surface.

CLIMATE: Mediterranean continental climate with dry, cold winters, hot summers and a contrast of temperatures between night and day during the last summer months.

CHARACTERISTICS OF THE VINTAGE: The 2016 harvest is late, generous and of high quality in Rueda thanks to the excellent health of the grapes and optimum ripening. Autumn and winter rainfall helped to maintain a water reserve that has proved crucial for the vines in the face of a hot, dry summer. The result is structured wines, delicate aromas and great persistence.

THE WINERY

Bodegas Naia was established in 2002 in La Seca, the birthplace of Verdejo in Rueda, with the aim of extracting the best qualities of the original clone of Verdejo in the D. O. Rueda. Since then, it has always produced wines that express the authenticity of a rigorous work in the vineyard. Naia reproduces the model of great white wines in the world: fresh wines that are well-structured, tasty and full of character.

