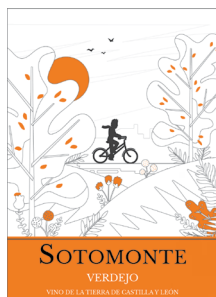


# Sotomonte Verdejo 2023 (White Wine)



<b>Appellation</b>	Vino de la Tierra de Castilla y Leon
<b>Grapes</b>	100% Verdejo from selection of grapes from younger vineyards (10-15 years old)
<b>Altitude / Soil</b>	700+ meters / alluvial soils composed of sand, clay and pebbles
<b>Farming Methods</b>	Traditional methods / Sustainable agriculture
<b>Harvest</b>	Machine-picked at night
<b>Production</b>	Grapes were destemmed and underwent an overnight cold maceration with skins prior to pressing, fermented in stainless steel tank
<b>Aging</b>	Aged for a few months on fine lees prior to bottling
<b>UPC / SCC / Pack Size</b>	8413498545007 / 1841349854004 / 12

## Reviews:

“The 2023 Verdejo “Sotomonte” bottling from Alvarez y Diez is crafted from grapes picked at night to retain acidity; it is fermented and aged in stainless steel tanks. The 2023 Sotomonte is fairly grassy aromatically, which is probably a combination of both this side of the Verdejo variety and it having been closed under screwcap (this wine is really of high enough quality to deserve to be finished with a natural cork). With a bit of coaxing, the wine offers up a lovely nose of pear, fresh lime, attractive grassiness, a good base of minerality, just a touch of citrus zest and a topnote of spring flowers. On the palate the wine is bright, fullish, complex and nicely balanced, with a good core and soil signature, a lovely spine of acidity and a slightly pinched finish from the screwcap. This is a lovely bottle of Verdejo that would clearly score a couple of points higher if bottled under natural cork. Perhaps an agglomerated cork closure would be both cost effective and not crimp the wine’s style? Even under the screw, this is a good drink. 2024-2028.”

**88 points** View from the Cellar; John Gilman; Issue 109, January – February 2024

