

Valdelainos 2006



Winery: Bodegas Pedro Escudero

Region: Rueda D.O.

Grapes: 96% Verdejo and 4% Viura

Winery: For several generations now, the Escudero family has been the heir to a line of winegrowers who are enthusiasts of their land, customs and traditions regarding the cultivation of the vines. The family owns a vineyard planted with 32 Ha. of Verdejo and 2 Ha. of Viura. The name of the vineyard is "Fuente Elvira" and the soil, which consists of gravel and sand over a red clay sub-soil, has some of the most highly regarded soils in the Rueda district.

Wine: Harvested by hand during the first week of October with strict selection of the grapes, which, after reception at the winery, underwent cold maceration before fermentation for 12 hours and were then lightly pressed to extract the free run juice. The wine (must) underwent slow alcoholic fermentation for 20 days. Afterwards, it aged in stainless steel vats with its lees for 2 months. Stabilization and light filtration occurred before bottling.

Reviews:

"Grassy and citrusy in a Sancerre way (I'd actually have guessed that, blind), with vibrant mineral and herb tones. Firm, focused and juicy, with precise citrus and mineral flavors, light weight and a long, spicy finish. Really outstanding for the money."

88 points *International Wine Cellar* issue 133 July/Aug '07

"Consistency is a virtue in this business, and this wine tastes almost exactly like the highly recommended 2005. The nose blends green grass and golden fruits, while the palate is clean, intense and snappy. This is a wine that sings, and the interspersed notes of bell pepper, grapefruit and mineral are just right for Verdejo. Drink right away for maximum freshness." **Top 100 Best Buys**

90 points *Wine Enthusiast* November '07

Best Buy 88 points *Wine Advocate* issue 175 February '08



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