

Valdelainos 2009



Winery: Bodegas Pedro Escudero

Region: Rueda D.O.

Grapes: 100% Verdejo

Winery: The Escudero family and patriarch Pedro in particular are recognized as being some of the very best grape growers in all of Rueda. He is often approached by neighbors looking for advice about vineyard issues. They have only been bottling wine since 2002, though they had been growing and selling grapes for a number of years prior. 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 subsoil, has some of the most highly regarded soils in the Rueda district. They farm all of their plots with organic practices.

Wine: Harvested by hand during the first week of October. 12 hours of cold maceration were followed by a light pressing 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 several weeks. Stabilization and light filtration occurred before bottling in late December 2009.

Reviews:

“The 2009 Valdelainos is 100% Verdejo raised in stainless steel with several weeks of lees contact. Medium straw-colored with an enticing perfume of baking spices, spring flowers, and apricot, on the palate it is crisp, focused, and vibrant with plenty of spicy fruit and good length. Bodegas Pedro Escudero Platon’s two Verdejo offerings are both very good values.”

87 points *Wine Advocate* issue 188 April 2010

“Bright straw. Precise lime and minerals on the nose, with notes of fresh-cut grass and spices giving lift. Tangy and quite tight in the mouth, with energetic citrus and green apple flavors and a strong mineral undercurrent. Dry but not austere, finishing with a touch of melon.”

88 points *International Wine Cellar* issue 152 Sept/Oct 2010



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