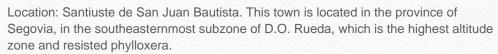


Nisia

Rueda Verdejo La Suertes Old Vines





Vineyard: Finca las Suertes

Viticulture: Traditional dry farmed viticulture. Organic goblet trained vines (vaso system). Cultivated completely by hand. All of the vines used for Nisia are ungrafted, as this part of D.O Rueda is phylloxera resistant, due to the extremely sandy soils.

Winemaking: Rigorous sorting at the winery is followed by a 24 hour cold soak. Destemmed and whole cluster bunches are pressed in a pneumatic press. The wine ferments in 500L & 600L puncheons and demi-muids that are new, second, and third use.

Aging: 12 months sur lie in French oak puncheons and demi-muids (500-600 L barrels, respectively) with battonage. Cold stabilized and lightly filtered.

Grape varieties: 100% Verdejo

Press Notes

Altitude: 850m ASL

James Suckling

Vineyard age: Vines planted in 1885

2020, 2018

93 points

Soil: Extremely poor alluvial sandy soils from ancient riverbeds, with the presence of river stones.



Organic

