



SAPIENTIA

VERDEJO ECOLOGICO 2018

RUEDA

DENOMINACION
DE ORIGEN

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GRAPE VARIETY

Verdejo

TYPE OF WINE

Young white

PRODUCTION AREA

Rueda Denomination of Origin (Castilla y León - Spain)

VINEYARD

The grapes we use to make Sapiencia are selected from our Rueda and Nava del Rey vineyards. These vineyards are cultivated using organic farming techniques and they are audited and certified by the Castilla y León Organic Agriculture Council.

The vineyards are planted in the typical terraces in soil containing rounded pebbles (gravelly soil) next to the River Duero. These rounded pebbles facilitate drainage, reducing the likelihood of fungal diseases. The soils are low in organic matter with a clayey limestone horizon in the subsoil. The climate of the area is continental with an Atlantic influence.

The treatments used on the vines are natural in origin. They include solutions made from herbs such as horsetail (*Equisetum arvense*), chamomile (*Matricariachamomilla*), yarrow (*Achillea millefolium*) and valerian (*Valeriana officinalis*) among others. We also use other products based on plant extracts, buttermilk and other organic products.

Weeds are controlled using tillage techniques, thereby eliminating the need for herbicides.

The vineyard is exhaustively monitored during the growing season, using the minimum treatments possible.

This allows us to maintain and increase biodiversity in the vineyard and ensures that the grapes express their characteristics in a more genuine way.

ELABORATION:

The grape harvest in the 2018 took place in the middle of September.

A short cold maceration was initially carried out

followed by pressing. The fermentation took place by making use of the natural yeasts on the grape skins. Thanks to the organic techniques used, these are high quality yeasts that express the unique characteristics of the verdejo grapes.

After fermentation the wine was aged on its fine lees and then clarified with bentonite to stabilise the wine's proteins.

Bottling took place in January 2019.

TASTING:

In appearance, the wine is a bright straw yellow colour with greenish reflections.

On the nose, Sapiencia expresses the authenticity of the verdejo grape. This translates into intense, elegant and fresh aromas. Its herbaceous and white flower notes stand out, with aniseed, fennel and scrubland tones and a balsamic background.

On the palate, it has excellent structure and volume, it is unctuous and elegant with a soft hint of bitterness in the finish, characteristic of its grape. The aromas perceived on the nose are accentuated in the retronasal phase, becoming complex and persistent.

PAIRING:

It is the perfect wine to drink on its own or with fish, seafood, pasta, rice or white meat dishes. It can also be paired with smoked fish, such as salmon, white tuna or trout, among others.

PRESENTATION

Boxes of 12 bottles of 0.75 litres

ANALYTICAL PARAMETERS

Alcohol content	13,3 % Vol
Total acidity	5,5 g/L (Tartaric acid)
pH	3,3
Sugars	< 3 g/L