

# Caserío de Dueñas

VERDEJO SUPERIOR 2017



CASERÍO  
DE DUEÑAS

## BODEGAS VIÑA MAYOR

**FINCA CASERÍO DE DUEÑAS:** One of the Viña Mayor holdings, found in the heart of the DO Rueda, Caserío de Dueñas is a historic winery surrounded by 300 Ha of vines that prove the historic link between vine growing and wine production.



ORIGIN	D.O. Rueda.
TYPE OF WINE AND VINTAGE	White 2017
GRAPE VARIETIES	100% Verdejo
SERVING TEMPERATURE	11–13°C approx.
VINEYARDS	A combination of the three most important areas of the D.O.: <b>Segovia</b> , for its higher altitude and sandier soils, <b>La Seca</b> , with more clay-based soils and rounded pebbles that gives more robust grapes with greater body on the palate and <b>Finca Caserío de Dueñas</b> .
PRODUCTION PROCESS	The grapes are hand-harvested in crates, at dawn's first light, when temperatures are at their lowest. Light pressing, low temperature fermentation in stainless steel, wood or concrete according to the characteristics of each grape.
AGEING	The wine was left in tank on its fine lees for 5 months before bottling.
FOOD PAIRINGS	It is a Verdejo with personality that will pair perfectly with main courses. Ideal with fish and seafood, barbecued white meats, pasta, fresh salads, rice dishes with fish or mixed meat and seafood (mar y montaña), vegetable terrines, foie gras, soups and soft cheeses.

## WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



## TASTING NOTE



VISUAL

Bright yellow with green highlights.



NOSE

Elegant, fresh and complex. Citrus aromas delicately intertwined with notes of camomile, fennel and honey.



PALATE

Light, creamy notes combined with citrus fruit: lime and grapefruit. Silky texture with great breadth and volume.