

Caserío de Dueñas

FERMENTADO EN BARRICA 2014



BODEGAS VIÑA MAYOR

FINCA CASERIO DE DUEÑAS: The Viña Mayor Caserío de Dueñas estate, in the heart of the DO Rueda, is a historic winery surrounded by three hundred hectares of vines that prove the historic link between vine growing and wine production.

ORIGIN	D.O. Rueda
TYPE OF WINE AND VINTAGE	White 2014
GRAPE VARIETY	100% old vine verdejo
SERVING TEMPERATURE	7°-11°C aprox.
VINEYARDS	Selection of old vines of more than 60 years of age, located in the Rueda area on typical gravelly soils.
PRODUCTION PROCESS	Hand harvested in small 15kg crates. Bunch selection table. The must was extracted using gentle pressing, and a cold clarification was carried out to clean and stabilize the must before carrying out alcoholic fermentation in the barrel, where it was left on its lees for 8 months.
AGEING	Ageing in oak barrels: 8 months. Type of oak: French oak barrels of different sizes, from 225 to 600 litres.
FOOD PAIRINGS	A wine with body and the perfect texture for accompanying rich, savoury dishes. Paellas, risottos, game salads, foie gras, barbecued fish, white meats. Pasta, lasagne. Creamy cheeses.

ALCOHOL	PH	ACIDITY	RESIDUAL SUGAR
13,9	3,11	5,88	4

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 golden highlights.



NOSE

Notes of citrus, grapefruit combined with creamy and bready notes.



PALATE

Intense, expressive with great balance between fruit, acidity and oak. Rounded, full of flavour with a long finish.