

F O N T A N A

B O D E G A S & V I Ñ E D O S



Esencia de Fontana Verdejo

Variety: 100% Verdejo

Vintage: 2015

Region: Uclés, Northern Castile, Spain

Vineyard and Viticulture:

Located in Uclés, the most Northern and one of the highest areas of Castile, at altitude between 700 and 900m. The estate is managed as an integrated ecosystem and advanced precision viticulture uses drip irrigation as a quality factor, allowing fine tuning of vigour and yields. The continental climate is ideal to produce wines of great purity, freshness and varietal expressiveness.

Vinification:

Grapes are picked at night or in the early morning hours and are given a short, cold soak before pneumatic pressing. Fermentation takes place in stainless steel tanks at around 16°C and the wine remains on fine lees for a minimum of three months before bottling.

Tasting Notes:

Aromatic with notes of freshly cut hay, white pepper and fennel. Light-bodied, but with excellent fruit concentration. Slightly mineral with a crisp, dry finish.

Serving Suggestion:

A great aperitif, ideal with fish, poultry and pasta dishes.

Total Acidity: 6.1 g/l
Residual Sugar: 4.4 g/l
pH: 3.3

ABV: 12.5%
Finning Agent: Bentonite
Closure: Screw cap



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