

CASIO – BARCO DEL CORNETA

Rueda



APPELLATION: Vino de la Tierra de Castilla y León

BLEND: Verdejo 100%

WINEMAKER: Beatriz Herranz

VINEYARD: _____

The vineyards are situated in Alcazarén, a sandy area on the edges of the DO Rueda at 750 meters of altitude. They are over 100 years old and are a part of her next project of rejuvenating neglected vines from a nearby village.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and fermented in 500-litre French oak barrels with wild yeasts. It is then aged for a year in these barrels and is not filtered or clarified.

PRODUCER WEBSITE: <https://www.barcodecorneta.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

This wine is creamy and structured with chamomile, honey and fresh flowers. There is superb citric acidity with hints of oak in the background with a silky smooth finish.