

# BARCO DEL CORNETA

Valladolid



**APPELLATION:** Vino de la Tierra de Castilla y León

**BLEND:** Verdejo (100%)

**WINEMAKER:** Beatriz Herranz

**VINEYARD:** \_\_\_\_\_

The vineyards are situated in La Seca, Valladolid at an altitude of 750 metres above sea level on sandy and stony soils. Climate is Continental.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked in 10 kilo baskets. In the winery, they are sorted left to macerate for 24 hours before gentle pressing and then have another 24 hours to naturally settle. The must is then put into oak barrels to ferment with natural yeasts, then aged on its lees for a further 8 months in 300 litre French barrels. It undergoes soft filtration and minimal clarification to keep as much flavor as possible into the wine.

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Straw and herbal with orange peel, perfectly integrated an oak and lees character. There is bright fruit in the mid palate and it is silky, chalky and complex.