

2017 ABCD VERDEJO

RUEDA, SPAIN



THE WINE:

Sourced from older bush vines with an average age of 50 years old. The harvest is done at night – all by hand. Pilar has made it her passion project to produce the world’s finest expression of the Verdejo grape. The grapes are cold soaked and then fermented at cool temperatures to preserve fresh aromatics. Fermented and aged without oak. Total production of 5,000 bottles.

THE ESTATE:

The project is the baby of a winemaker native to the Rueda region – Pilar Garcia Duque. Her husband, Didier Belondrade, is a Frenchman who came to Rueda to establish a winery with a sole focus on producing world class wines from the Verdejo grape. With his help and her passion for her native land this very special project was born. The harvest is done at night – all by hand. Pilar has made it her passion project to produce the world’s finest expression of the Verdejo grape.

TASTING NOTES:

Color: sunrise gold

Aromas: tropical fruit, wild herbs, green tea and melon

Flavor & Texture: the ripe green melon nose and fresh tropical fruit lead to a round palate with soft acid and a pleasing mouthfeel

Food Pairing: summer salad with Bibb lettuce, shrimp, avocado and citrus

-DRINK NOW THROUGH 2021-