

BELONDRADE Y LURTON 2021

Classification: Aged white wine

Grape variety: 95% verdejo, 5% other varieties

Apellation: Rueda. Alc.: 14% vol. Organic: Yes

Viticulture and vinification: Wine produced exclusively from hand-harvested organic grapes from our Quinta San Diego estate. Our vineyard is a mosaic of 23 plots offering diverse soil compositions, planting patterns, exposures and ages of vines (8 to 65 years) with controlled yields of 38 hl/ha. Fermented spontaneously and aged on its lees in French oak barrels of different characteristics.

Climate conditions: Rainfall was evenly distributed throughout the seasons of autumn, winter and spring, being summer an exception in which not a single drop of water fell until harvest was over. Winter showed its friendliest face with just a few negative temperatures. Spring took a little longer than usual to arrive with a low risk of spring frosts and accompanied by rainfall that resulted in a good budding. The end of the cycle registered somewhat milder temperatures than the previous year, but a very limited presence of rainfall. Faithful to our tendency to search for freshness, the kickstart of the harvest was brought forward a few days, obtaining highly balanced musts, with lower alcohol levels and accompanied by very good acidity.

BELONDRADE Y LURTON is the result of an assemblage, reflecting the vintage's climate conditions and great diversity of our *terroir*.

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