



SILBÓN VERDEJO 2019

BLANCO D.O. RUEDA

WINE TASTING:

Bright green flashes with straw coloured iridescences, jewelry in the glass. Fragrances of sweet fruit, peach, pear...also flowers and cut grass. To the mouth enters broad, rounded and very subtle, again recognizing the fruit, wild herbs....leaving its class again for another year.

Oenologist:

Ramiro Carbajo Del Río

WINERY:

We continue to develop our wines in rented facilities with our own deposits.

TECHNICAL SHEET:

Wine name and harvest year:

Silbón 2019.

Designation of Origin:

D.O. Rueda.

Technical Manager:

Ramiro Carbajo del Río.

Production:

20.000 bottles.

Viticulture:

This wine is made with the variety of grape Verdejo, from a controlled vineyard of 27 years of age, in formation of trellis, located in the municipality of Rueda (Valladolid). At 761 meters of altitude.

Hot climate year, as usual, but with a big difference with previous years. It rained when it had to rain, not in the desirable volume, but in the decisive moments to alleviate the stress of our plants.

We started the harvest according to the maturity index of each plot, always looking for that difficult balance between acidity and PH, phenolic maturity and sugars. Harvest's development has been marked at all times by: the excellent health of grapes and the night-day heat exchange. This has allowed us to optimally ripen our fruit, reaching a maturity of 13.5% vol.

Vintage to remember, for the quality, complexity and structure of the wines.

Soil:

Soil of gravelly terrain with sandy loam texture, good aeration and drainage.

Vineyard age:

27 years.

Pruning system:

Esweiler.

Grape harvest:

20th of September, harvested in 15kgs boxes.

Grape variety:

Verdejo.

PACKAGING:

6 bottles on wooden box.

PRE-FERMENTATION PROCESS:

Duration:

3 hours.

Temperature:

4°C.

ALCOHOLIC FERMENTATION:

Duration:

27 days.

Temperature:

At 11,5°C.

MATURING IN CASKS:

On lees suspended for three months and a half.

PHYSICAL-CHEMICAL PROPERTIES:

Alcoholic strength by volume:

13,5%.

Total acidity content:

5,8 gr/l.

Residual sugar:

<2 g./l.

pH:

3,6.

Clarification:

Natural with cold.

Filtration:

0.45 microns when bottling.