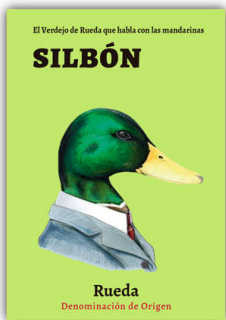




QUINTA ESENCIA
BODEGUEROS

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SILBÓN VERDEJO 2020

BLANCO D.O. RUEDA

WINE TASTING:

Greenish color with "straw" yellow hues, bright and glyceric with the naked eye. Fresh and elegant nose, marked fruity taste (peach, apricot...) with a fennel and white flowers (pear) aftertaste. On the palate, the fruity sweetness and mild salinity leave a pleasant trail of subtle sensations. WOW.

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 2020.

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 28 years of age, in formation of trellis, located in the municipality of Rueda (Valladolid). At 761 meters of altitude.

In spring, pessimism reigned in our vineyards. Rain, powdery mildew, downy mildew... but time and good work brought back the calm and high expectations of a historic vintage. We started harvesting responsibly through the challenging times caused by the COVID-19 pandemic, complying with all the protective measures both in the vineyard and in the winery; and as always interpreting the maturity rates of each plot to achieve that balance between acidity and pH, phenolic maturity and sugars. This year we were extra cautious with the sugar maturity because the weather favored a high sugar content in our grapes. The good health of the grapes and a careful selection of the plots for their ripeness and exposure, have allowed us to produce a rich and complex vintage with wines at 13.5 % vol. Another extraordinary vintage for the quality, complexity, and structure of its wines, such as it was in 2019.

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

Vineyard age:
27 years.

Pruning system:
Espalier.

Grape harvest:
21th of September, harvested in 15kgs boxes.

Grape variety:
Verdejo.

PACKAGING:

Formato:
6 bottles on cardboard box.

PRE-FERMENTATION PROCESS:

Duration:
3 hours.

Temperature:
4 °C.

ALCOHOLIC FERMENTATION:

Duration:
27 days.

Temperature:
11,5 °C.

MATURING IN CASKS:

On lees suspended for three months and a half.

PHYSICAL-CHEMICAL PROPERTIES:

Alcoholic strength by volume:
13,5 % vol.

Total acidity content:
5,7 gr/l.

Residual sugar:
<2 g./l.

pH:
3,6.

Clarification:
Natural with cold.

Filtration:
0.45 microns when bottling.

BODEGUEROS QUINTA ESENCIA.

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