

Castillo de la Mota

Tasting note

Clear straw yellow colour wine with golden hints. Strong aromas of tropical fruit, green apple and touches of grass. On the palate well-balanced acidity with white fruit. Full-bodied with a long refreshing finish.

Serving Temperature

Recommended serving temperature around 8 °C.

Gastronomy

This wine goes well with starters, rice and fish.

Vinification

Vines are between 25 and 40 years old with a low yield of 2 kg per vine, which provides intensive aromas. The grapes are harvested at night to protect the grapes from oxidation. The fermentation process takes place in stainless steel tanks at 14°C on their lees (sur-lie with batonnage) for 22 days. No added sugars and sulphites due to the protective atmosphere.

Surrounding area

Rueda is located southeast of the wine region Ribera del Duero. The main grape in this region is Verdejo, sometimes joined by Sauvignon Blanc or Viura. Rueda is best known for its white wines, although there are also very deserving red wines produced. The vineyards are situated at an average altitude of 750 meters. This area has a continental climate, the dry and long winters ensure that the grape musts go through a slow fermentation process followed by a uniform ripening. This allows a wealth of aromas to be developed. Partly due to the low rainfall, the yield per hectare is on the lower side. Castillo de la Mota is named after a Castle on an elevated hill (Mota in Spanish) from where it dominates the city and the surrounding land.



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Wine description

Zone	D.O. Rueda
Variety	100% Verdejo
Alcohol	13%

Logistic information

Bottle	0,75 L
Case	6 pcs.
Case size	228 x 152 x 302 mm
Weight	7,5 kg
Per pallet	100 cases

