

Momento Diez

Tasting note

Intense bright yellow colour. In the nose powerful and complex aromas of peach, fennel, rosemary and mineral touches. Surprisingly intense in the mouth with a long persistent aftertaste.

Serving Temperature

Recommended serving temperature between 8 - 10°C.

Gastronomy

This wine goes well with baked and grilled fish, Iberian sausages and white meat.

Vinification

Vines are on average 45 years old with a low yield of 1,5 kg per vine, which provides intensive aromas. The grapes are handpicked. After a 12-hour maceration, the grapes are fermented in new French oak barrels, which leads to a real complexity of aromas in this wine. To this natural winemaking process are no sugars and sulphites added.

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 on the highest point of DO Rueda at 850 meters. This area dominates a continental climate, the dry and long winters ensure that the grape musts undergo a slow fermentation and the wines then undergo a uniform ripening. This allows to develop a wealth of aromas. Partly due to the low rainfall the yield per hectare is low.



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	125 cases

Awards

Gilbert & Gaillard – Gold Medal
Decanter World Wine Awards 2020 –
Silver Medal

