

PITA

FINCA
LA CANTERA



FERMENTED IN FRENCH OAK BARRELS AND AGED
FOR EIGHT MONTHS ON LEES/ 100% VERDEJO/ SOUTHERN DO
RUEDA

VINEYARD

Located in the town of Rubí de Bracamonte (Valladolid), part of the DO Rueda. The land is ideal for white varieties, especially the indigenous Verdejo grape, thanks to the drainage capacity of the surface sand and pebbles and the clayey layer at a depth of 50 cm, used as a bed for the roots. This prevents losses of acidity in the final weeks of the ripening process and encourages the synthesis of aromatic precursors.

WINEMAKING

The grapes were harvested entirely by hand and selected to ensure only the best from our vineyard. Fermentation in 300-litre French oak barrels. The plots used to make this wine are chosen meticulously, so that only the best grapes go into its production. Production is limited to 3,000 bottles per year.

AGEING

Aged for eight months on its total lees in French oak barrels. Bâttonage takes place weekly to achieve a structured wine with well-integrated notes from the wood.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL: Verdejo

ALCOHOL: 13%

pH 3.37

TOTAL ACIDITY: 5.3 g/l

RESIDUAL SUGARS: 2.0 g/l

Pita family wines

WINEMAKER'S NOTES

Pale yellow in the glass with greenish highlights, clean and bright. On the nose, intense aroma dominated by citrus and hints of brioche, peach and ripe fruit. Intense, complex attack in the mouth with a backdrop of fleshiness thanks to the volume achieved during ageing, accompanied by a good presence of acidity to give it a long finish.

EMILIO JOSÉ PITA
WINEMAKER

