



PITA D. DE VERDERRUBI / VERDEJO / 2020



(ORGANIC WINE)



*Fermented in stainless steel tank and aged for 4 months in its fines lees/ variety verdejo 100%/ South D.O. Rueda*

#### ORIGIN

The vines that produces the Pita family take full advantage of soils that are perfectly suited to the verdejo variety. Below the fast-draining topsoil is a deep 50 cm layer of clay, which serves as a moisture-base for the vine roots, enabling the grapes to preserve acidity during the last stages of the ripening process while at the same time building up aromatic precursors.

#### HARVEST

The 2020 started non-stop the 3<sup>rd</sup> September with Sauvignon blanc variety and 2 days later, the 5<sup>th</sup> sept. the Verdejo. More production than in 2019, an average of 7.000 kg/ha, and this is good for us cause we are looking for a production between 6 and 7 thousand k/ha., high quality, well balance between alcohol and acidity, very healthy. It was earlier than 2019 harvest, and it was non-stop to avoid the rainfall of mid September. We have had a total quantity of 450.000 kgs into the cellar. Its expected to have high intensity in aromas and a good structure in mouth, wines with longer life.

#### VINIFICATION

In inox tanks at 18°C takes place the fermentation, and a maceration in cold at 15°C during 3 hours. Then the wine on its fine lees stays there for 4 months with a daily battonage. During both the skin-contact maceration and the settling of the juice after pressing, the vinification is carried out according to the analytical profile of each individual batch so that the very best of grapes is brought out at each stage of the process without jeopardizing all the good work put in during the vine growing season

#### AGEING

After 4 months on its fine lees to bring more richness and then a subsequent tasting of each batch, the wine is stabilized and bottled.

#### FOOD AND WINE PAIRING

Pasta, rices, fishes, medium aged cheeses, salads, white meat .



#### **Vinemaker's notes**

Intense greenish-yellow in colour, clean and brilliant. Initial notes of passionfruit and grapefruit on the nose, with hints of scrub. Very complex. Oily on the palate, well-balanced, rounded, with a long finish. This is a wine that will develop interestingly in the bottle over the course of 2021

#### TECHNICAL NOTES

VINTAGE	2020
APPELLATION	DO Rueda
GRAPES	Verdejo
ALCOHOL	13%
pH	3,13
TOTAL ACIDITY	5 g/l
TOTAL SUGARS	1,2 g/l

TYPE OF BOTTLE bordelesa elite

TYPE OF CLOSURE cork DIAM

TYPE OF CASE carton

BOT/CASE 12

CASE carton

KG CASE 15 kgrs.

KG BOTTLE 1.30 kgrs.

EUROPALET: 720 bottles

ROWS/BOT/CASES :

5 rows / 720 bot / 60 cases of 12 bot.