



MATARROMERA



Matarromera Verdejo Fermented in Barrel 2017

D.O. Rueda

It took 25 years for Matarromera to see the birth of a single-variety Verdejo from another area on the Duoro River, for the winery's anniversary.

A barrel-fermented Verdejo worthy of Matarromera. An attractive yellow-green tone. The careful and deliberate use of barrels from several different cooperages, creates the perfect blend for outstanding complexity, where the aromas of fennel, fresh stone fruit and white flowers match perfectly with the harmonious touches from its barrel aging such as toffee, soft vanilla, cedar wood and lightly toasted bread. Elegant in the mouth, fresh and unctuous at the same time. An excellent balance with a hint of acidity, whose structure and aromas guarantee a long, full, fresh and balanced finish.

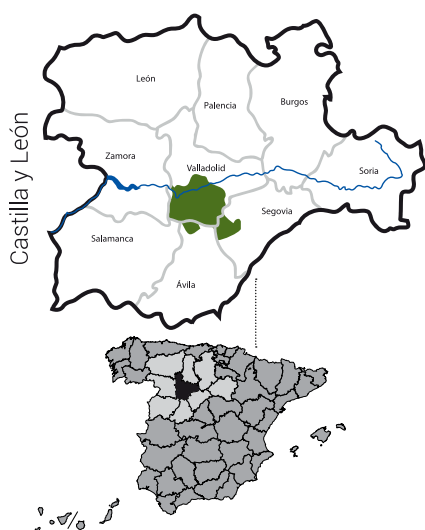
Awards and Scores

2017 Vintage

- 94 Points ABC Wine Guide 2020

2016 Vintage

- 95 Points - Gourmet Guide 2019
- 93 Points ABC Wine Guide 2019
- 92 Points 'Vivir el Vino' 365 Wines A Year Guide 2019
- 90 Points Peñín Guide 2019
- 90 Points 'El País' Wine Yearbook 2019



BODEGA MATARROMERA
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

2017 Vintage

A very mild and dry winter with a very dry and very hot spring at the end, although there were significant frosts at the beginning of budding, which partly limited production. Later a moderately hot and dry summer with no rain except at the end of the growth cycle. Early ripening due to drought, and moderate production, with harvest early in the first half of September, with very good aromatic ripening, good freshness and extraordinary grape quality.

Vineyard

The Barrel Fermented Matarromera Verdejo is made with grapes from a specific area of the Las Piedras estate in Valdestillas, where the maturity and age of the vineyard allows us to obtain a perfect and consistent production in poor sandy soils in the vicinity of the region of Pinares. The proximity of the pine forests (after which the region is named) and the sandy soil guarantee the freshness of a grape exclusive to this Matarromera wine.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca Las Piedras
Town Valdestillas
Surface 9.22 ha
Soil texture Loamy-sandy
Altitude 750-730 masl
Yield/ha 6,500 kg/ha
Direction Northwest-Southeast
Slope gradient 0-5%
Year of planting 2006

Production

Variety Verdejo
Harvest September
First harvest 2012
Production process Traditional method for white wines, with barrel, where it then remains on lees.
Bottles produced 5,000
Fermentation in new French oak barrels
Aging after fermentation for 7 months in the same French barrel on fine lees, then bottled
Alcohol 13.5%
Acidity 5.4 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 10-12°C

Bodega Matarromera

In Valbuena de Duero, birthplace of the Tempranillo in the Ribera del Duero, Bodega Matarromera took its roots, founded in 1988 on the slope of a south-facing hill, a few metres from the compelling flow of the Douro River. This welcoming winery is the perfect setting for the production of wines for aging, since the conditions provided by its mostly-buried buildings are perfect for the production of wines in which the balance between oak and Tempranillo is the star. The first vintage of Matarromera Winery won the Grand Gold Medal in the International Wine Competition, which was an incredible starting point for a story full of successes.

BODEGA MATARROMERA

Ctra Renedo-Pesquera Km 30
Valbuena de Duero, Valladolid,
Spain

www.bodegamatarromera.es
matarromera@matarromera.es



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