



CASA ⚡ **ROJO**[®]

EL GORDO DEL CIRCO

VERDEJO AGED ON FINE LEES 2022

CLIMATIC CONDITIONS

The 2022 vintage in Rueda was warm and dry during the vegetative growth period of the vine, allowing good but slightly accelerated development. The summer was also hot, reason for an early harvest, with lower yields than usual and very high concentration and quality.

GRAPE ORIGIN

Grapes from vineyards of about 30 years old, harvested by hand and on trellis, alternating mechanized and manual harvesting. Gravelly and sandy soils.

Grape coming from Olmedo, Valdestillas and Segovia lands, 100% Verdejo. Maceration of the grape at low temperature for 24 hours. Fermentation only of the yolk must at low temperature to extract a large amount of aromatic compounds from the grape.

AGING

Aging on the lees for 5 months, which will give the wine a great roundness in the mouth, and a powerful structure.

BOTTLING

April 2023

RATING VINTAGE

Excelent

ALCOHOL CONTENT

13% vol.

TASTING NOTES

Straw yellow color, with greenish hues, clean, bright and transparent. On the nose it is elegant, great intensity, appearing at first balsamic and varietal aromas such as fennel, hay, cut grass and anise, which give way to hints of citrus and white fruit. In the mouth it is wide, fresh, with an intense acidity, keeping the perfect balance with the sugar.