

# Desoutter & James

Specialists in Spanish wine

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## Amarre Cepas Viejas 2017

The village of La Seca in the heart of DO Rueda is the home of Bodegas Vidal Soblechero. For forty years, Claudio Vidal tended the family's 42 hectares of vineyard with the utmost care. Some of the plantings are seventy years old, and thanks to the climate in Rueda, organic farming is an easy option. With this splendid raw material, Claudio's children Vidal and Alicia founded the small Vidal Soblechero winery in the 1990s with a focus on quality over volume. More than half of the property is planted with the white Verdejo, but the family also own some Tinta Fina and Viura vines.

DO: Rueda

Grape varieties: Verdejo (50%), Viura (Macabeo; 50%)

Harvest: Manual selection

Vinification: 10 hour maceration at 4°C followed by a light press and fermentation with native yeasts at 16°C. No malolactic fermentation. The wine is aged in stainless steel tanks before bottling.

ABV: 13%

Total acidity: 5.6 g/l

Volatile acidity: 0.35 g/l

Residual sugar: 1.5 g/l

Total SO<sub>2</sub>: 50 mg/l

Bottle type: Bordeaux, 75cl

Tasting notes: White fruit, mountain herbs and mineral notes. Good balance and fresh acidity. Slightly bitter finish typical of Verdejo.