Naiades Verdejo (barrel fermented), DO Rueda 2021

EPS0102021

Bodegas Naia

— Rueda, Spain

An extraordinary barrel-fermented wine from ancient, pre-phylloxera Verdejo vines, widely regarded as one of Spain's finest white wines.

2018 Vintage

Decanter World Wine Awards Silver 2022

Production

These fine grapes come from around 2 hectares of ungrafted bush-vine Verdejo planted on the sandy soils of La Seca, widely regarded as the finest cru in Rueda since the 19th century. The vines are aged between 80 and 130 years. Barrel-fermentation, and 8 months ageing in 2nd use, 500 litre, French oak barrels.

Tasting note

Intense aromatics of ripe melon and pears balanced by leesy, yeasty notes. The palate is broad, textural and intense with well-integrated, toasty oak characters, kiwi and grapefruit acidity and impeccable balance. A deliciously bitter twist on the finish maintains the complexity of this fine Spanish white.The widely regarded, high quality cooler vintage of '21 has given this wine extra acidic drive that pushes the flavours into a long finish.

Food Match

Pair with turkey and chicken in richly flavoured sauces or robust, meaty fish such as monkfish or halibut.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Rueda

Winemaker:
Laura Sanz

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan

Bottle Barcode:
8437004016300