Naia Verdejo, DO Rueda 2024

EPS0052024

Bodegas Naia

— Rueda, Spain

Classic Verdejo from one of the most established names in Rueda

Production

The grapes come from 98 acres of vineyards, the majority of which are 30-35 years old (and 5 acres of which are ungrafted 90 year old Verdejo vines) all located in La Seca. Partially hand-picked, part by machine, the hand-picked grapes are whole bunch pressed and vinification is part wild ferment and part neutral yeasts. The wine undergoes four months lees ageing and daily battonage. 60% of the wine is aged in stainless steel, 30% in foudres, and 10% in used barriques.

Tasting note

Ripe stone fruit aromas with lightly savoury, herbal notes. The palate has flavours of ripe citrus, fresh nectarine and peach. Textural with a subtle bitter twist on the bright and long finish.

Food Match

Great with a shellfish salad of crisp greens, olives and tomatoes

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Rueda

Winemaker:
Laura Sanz

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan

Bottle Barcode:
8437004016102