

Finca La Cañada Verdejo



Description

Type: young wine from Appellation of Origin Montilla-Moriles.

Variety and origin: grapes of the baladí-verdejo variety from the superior quality area of Montilla-Moriles Appellation of Origin (Sierra de Montilla and Moriles Altos).

Chemical analysis

Residual sugar (glucose) : $\leq 3,0$ g/l.

Alcohol: 12-13% Vol.

Fixed acidity (tartaric acid): $5,0 \pm 0,50$ g/l.

Volatile acidity (acetic acid): $\leq 0,50$ g/l.

Tasting notes

Appearance: Pale yellow with slight greenish iridescence, bright ; smooth shift in the glass (glycerol).

Aroma: Intense and fragrant to the nose with tones that recall tropical fruits: pineapple, mango and guava combined with mild citrus tones, green tea and pear in syrup.

Taste: Soft in mouth, fresh, with delicate bitter and saline tones. Persistent. Aromas already defines return the noise again.

Food pairing

Excellent as an aperitif or with salads, fish, chicken, rice dishes, pasta and cheese.

Served cold 6-8 °C

88 Peñín

"Until a few decades ago the Baladí-Verdejo variety was easy to find in the vineyards of the Sierra de Montilla. It was already cited by Rojas Clemente (1813) in his detailed description of Andalusian vines. According to those who knew it, its similarity Morphological with the current Verdejo was amazing. It should not be surprising, then, that replanted, it adapts perfectly to the ecosystem of the Sierra: *alberos*, climate of cold winters, mild spring and autumns, dry and sunny summers and altitude around the 600 meters."

Other mentions

91 points and CIVAS medal with distinction, International Wine Competition Akatavino Sommerliers of Spain 2017

91 points and CIVAS medal with distinction, International Wine Competition Akatavino Sommerliers of Spain 2022.

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