



WINE NAME:

2022, Verdejo , Vega Tolosa, Manchuela, Spain

PRODUCER:

Pagos de Familia Vega Tolosa

LOCATION:

Castilla La Mancha, Spain

WINEMAKER(S):

Javier Gomez

VINTAGE:

2022

ABV:

13%

GRAPE(S):

100% Verdejo

ATTRIBUTE:

Organic / Vegan

PRODUCER IN A NUTSHELL: Pagos de Familia Tolosa is a family-owned farm founded in 1930, run by 5 generations. Located in Manchuela, they have 200 hectares of vineyards with exceptional old organic vineyards, cultivated in the transition zone to the Gabriel Valley recently declared by UNESCO as a Biosphere Reserve. The cultivation and processing of the grape are made in respect for Biodiversity, where animals and plants coexist in a unique and sustainable environment.

HOW THE WINE IS GROWN:

Verdejo vines are 12 years old. The vineyard is framed in a privileged setting within La Manchuela. Located on a plateau 750 metres above sea level, between the valleys of the Júcar and Cabriel rivers, 120 km away from the Mediterranean Sea: so the humid and cool winds help in achieving a slow ripening of the grapes. The soil, under a clayey surface, gravel and sand, is the calcareous component, which is the basis of the quality of the wine.

VINIFICATION:

Harvested in mid-August at night, to preserve the Verdejo grape freshness. Destemmed, gentle pressing, with selected yeasts. Temperature controlled maceration in a stainless tank.

TASTING NOTES: A fresh wine with a charming lightness, hints of citrus are particularly prevalent, with notes of lime and grapefruit leading the way. With herbaceous notes of fennel and grass often linger in the background. Unctuous wine and medium duration in the mouth.

FOOD PAIRING: Excellent with seafood and fish, small Tapas, salads and oriental food

SERVING TEMP: 12-13C

RECOMMENDED GLASS: White wine glass

