

THE OLD BRICK FACTORY

VERDEJO



THE BRICK tha turned into wine

VINEYARD

750–850 meters above sea level. Vines over 25 years old grown on clay-limestone soils.

VINIFICATION

Verdejo grapes are carefully selected and night-harvested at optimal ripeness. Fermentation takes place in stainless-steel tanks at controlled temperature using native yeasts. The wine is then aged for 5 months in 500-liter fine-grained, lightly toasted Allier French oak barrels, with periodic bâtonnage to add greater volume on the palate. After several rackings, it is gently filtered and bottled.

AGEING



BARREL TYPE

New 500 L fine-grained, lightly toasted Allier French oak barrels.

TASTING NOTES

Bright, golden wine. Complex, intense nose of exotic fruit and mineral notes, with a subtle touch of oak. Unctuous and elegant on the palate, with very good natural acidity. Balanced, persistent finish.

FOOD PAIRING



Enjoy with fish, seafood, game birds, and rice dishes.

WINE TYPE White

GRAPE VARIETY 100% Verdejo

D.O. Almansa

We recommend serving at 6-8°C




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of doing things right

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