



## Esperanza Verdejo-Viura 2008

### Blanco Joven

### D.O. RUEDA

**Type of wine:** Blanco

**Winery:** BODEGAS CERROSOL, S.A.

**Category:** Joven

**Presentation:** Bottle

**Vintage:** 2008

**Contents:** 75 cl.

**Name of wine:** Esperanza Verdejo-Viura

**Grape variety:** 50% Verdejo, 50% Viura

### History of Brand

ESPERANZA is an innovative project of Axial in the Denominación de Origen Rueda, a region with long tradition producing white wines in Spain, that is becoming more popular and demanded every day for its fresh and fruity wines with a great price-quality ratio. The star grape variety in the D.O.Rueda is "Verdejo", originary from this region at the south bank of the Duero river, which represents the 52% of the planted vineyards, but Viura and Sauvignon Blanc are also very popular, with the 22% and 7% respectively. These grape varieties sometimes are found as varietal wines, but it's also very frequent to find them blended, as they match perfectly.

### Vineyard

ESPERANZA Verdejo-Viura is made 50% of Viura and 50% of Verdejo grapes, the outstanding variety in this region coming from 15 year-old vines. The vineyards of Bodegas Cerrosol are quite small (1-3 hectares) and are dispersed around Santiuste, the village where the winery is located.

### Fermentation

The grapes that are used in the making of this wine are rigorously controlled for hygiene standards, quality, acid content and ph value. This wine is a coupage made of two grape, the indigenous Verdejo, which contributes its aromas and structure, and Viura, which gives a touch of acidity and finesse. The grapes, once stripped macerated are pressed to obtain the first must, which is then sent to stainless steel tanks where the fermentation takes place at a controlled temperature of 18°C with the purpose of preserving the varietal aromas. The wine is later racked, cold stabilized and filtered before being bottled.

### Winemaker's Notes

Crisp and refreshing, this versatile blend of two Spanish grapes Verdejo and Viura, displays delicate floral aromas and forward fruit. Absolutely delicious! The perfect match with fish, seafood, pates, pasta or rice. Serve at 8-10°C.