



CALAMAR

Rueda

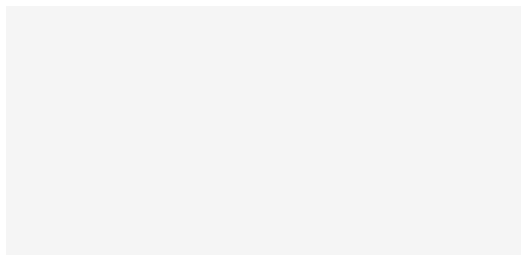
VARIETAL: verdejo **VINTAGE:** 2017 **ALCOHOL:** 12,5%
WINEMAKER: Sandra Martin

Calamar is Spanish for squid: the distinctive label plays with the idea of squid ink and freefalling liquid.

WINEMAKING:

Elaborated from grapes picked at night from 40 years old vines, planted on gravel land and fermented for 22 days at 14°C. Then it stays on its fine lees for 4 months . The aroma and flavor of the Verdejo grape has shades of scrub herbs, with fruity hints and an excellent acidity. The extract, factor of personality of the great white wines, is noticeable by its volume and its characteristic bitter touch that projects a flash of originality in the mouth, accompanied by a large fruit expression. These are wines of great harmony, with a long aftertaste.

TASTING NOTES



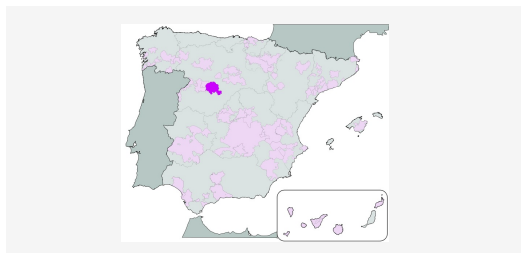
COLOUR: medium intensity straw yellow colour with deep green reflections. Bright and well presented.

AROMA: Intense fleshy white fruit (pear, apple) and tropical fruit predominate. Touches of herbacious plants (hay, fennel), balsamic echoes and aniseed flavoured background with notes of white flowers

fresh elegant and smooth, but well structured, tasty and

PALATE: aromatic. Complex and lingering finish with pleasant bitter touches typical of this variety.

THE REGION



The Rueda region is one of the few European wine-growing areas specializing in the development of white wine and in the protection and development of their native variety, the Verdejo.

The average **altitude** of the vineyard is 750 meters.

The climate is continental with an average annual temperature of 13 °C and an average annual rainfall is 460 mm. Winter snow and hot summers. This thermal contrasts transmitted to the grape Verdejo everything a crucible of aromas and flavors.

The soil is reasonably rich in iron, and generally loose, friable and easy to work, with good drainage. They are gravelly and stony, poor in organic matter and with good aeration.

AWARDS



VINTAGE 2016
GOLD MEDAL BERLINER WEIN TROPHY
SILVER MEDAL IWC
BORNZE MEDAL DECANTER

VINTAGE 2015
GOLD MEDAL AWC VIENNA 2016
SILVER MEDAL CONCOURS MONDIAL DE BRUXELLES
BORNZE MEDAL DECANTER
COMMENDED IWC

