

# VERDEJO ORGANIC 2022

## 4 MONTHS IN LEES

ECCE VINUM  
BODEGAS MOISÉS CASAS

## TECHNICAL SHEET

### VINEYARDS AND VITICULTURE

Elevation 710 m.a.s.l

Age of the vineyard + 20 years

Calcareous clay soil

Unirrigated goblet-trained. Traditional, Natural, Sustainable and Certified Organic Viticulture by SOHISCERT

### VEGAN FRIENDLY

### ORGANIC WINE



### VARIETY

Verdejo 100%.

### 2022 VINTAGE CONDITIONS

Cold winter, rainy spring and mild temperatures during summer, which allowed an excellent and slow ripening, providing good acidity and a great concentration of aromas. Harvest without rain.

### GRAPE HARVEST

Hand-harvested at night in 15Kg boxes

Harvested on the 1st of September

Yield: 2 kgs per vine - 1,500 vines / ha.

### VINIFICATION / PRODUCTION:

Total production of 6000 bottles. Sorting hand-picked whole bunches and grapes, destemming and gentle crushing.

Cold pre-fermentation maceration of 2 days at 12° C. Static settling

Stainless steel fermented at 15° C

Only free run juice is used

Aged for 4 months in stainless steel tanks with its own lees with weekly batónage

### AGEING

4 months on its own lees in stainless steel tanks

### BOTTLING

February 2023. Clarified, stabilized and filtered.

12,50 % VOL - 75 CL

### LEVEL OF READINESS FOR DRINKING

Drink now or in the next 2-3 years

### TASTING NOTES/ PAIRING

Pale yellow in color attractive glints of green. Intense varietal aromas of peach, lemon and tropical fruits such as pineapple and mango. Notes of thyme and fennel. Mouth filling, elegant, fresh and with a very balanced acidity. A wine to enjoy every day. This wine is the perfect match for rice, fish, seafood, fresh and half-cured cheeses, salads and white meats.



ECCE VINUM

*Bodegas Moisés Casas*