



#BodegaCampoEliseo



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HERMANOS LURTON

CUESTA DE ORO

2021

The winter of 2020-2021 was warm, with an average temperature of about one degree above the historical average, with a cold spell during the first fortnight of January with the arrival of the Filomena squall, which left us with a heavy snowfall and temperatures of -17°C. The winter was wet and the spring very irregular, with March and April very dry and warm and late spring and early summer with little but very repetitive rainfall, which forced us to be extremely careful. Finally, the year ended with a rainfall of 450 mm, slightly above normal. The harvest of our Verdejo began on 7 September.

TERROIR

Very gravelly and calcareous soils.

GRAPE VARIETIES

verdejo, sauvignon blanc

AGE OF THE VINES

Between 10 and 20 years.

DENSITY & YIELD

2700 vines/ha
45 hl/ha

FIRST VINTAGE

1992

WINEMAKING

This is the first vintage to be vinified with organic grape certification. Harvesting of the Sauvignon variety began on 3 September and that of the Verdejo on 10 September. The grapes were harvested by hand, in 15 kilo boxes, after spending the night in a cold room at 10°C, the following morning the grapes passed through a selection table until they arrived at the press, where we carried out a gentle pressing without oxygen. After 5-6 days of cold storage at 8°C, the clean must was racked and fermentation began in different containers: wooden tuns, stoneware jars, concrete eggs, French oak barrels and stainless steel tanks.

AGEING

Fermented and aged for at least five months in wooden tuns, stoneware pots, concrete eggs, French oak barrels and stainless steel vats.

WINEMAKER'S NOTE

Clean, bright yellow colour.

The nose is fragrant, very elegant with notes of white flowers, jasmine, white fruits, aromatic herbs, citrus, orange peel. The palate is silky with good acidity, volume and mineral notes and a very pleasant saline background.

The finish has a very pleasant bitter touch, very typical of good Verdejo wines, which makes the mouth feel even longer.

FOOD-PAIRING

Roasted duck breast with cloudberry sauce, smoky barbecue ribs, sirloin steak with green pepper sauce.

AWARDS

2020

92pts James Suckling

2019

92pts James Suckling

92pts Gourmets

91****pts Guia Penin

2018

92pts James Suckling

92****pts Guia Penin



APPELLATION

D.O. Rueda

SPAIN

EUROPE



TORO/RUEDA

