



TORO  RUEDA

CAMPO ELISEO

Cuvée Alegre

RUEDA

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

Rocky soil, composed of sand and clay, rich in calcium and magnesium.

GRAPE VARIETIES

100% verdejo

AGE OF THE VINES

20 years

DENSITY & YIELD

2700 vines/ha, trellised.

40 hl/ha.

FIRST VINTAGE

2014

WINEMAKING

This is the first vintage to be vinified with organic grape certification. The grapes were harvested by hand, in boxes of 15 kilos, after spending the night in a cold room at 10 °C, the next morning, the grapes were passed through a selection table until they reached the press, where they were gently pressed without any oxygen. After 5-6 days of cold storage at 8°C, the clean must was raked and fermentation began in different containers: wooden foudres, stoneware jars, concrete eggs, French oak barrels and stainless steel tanks. After that, the wine was aged on its lees for 5 months.

AGEING

Fermentation and ageing for at least five months in wooden foudres, stoneware jars, concrete eggs, French oak barrels and stainless steel tanks.



WINEMAKER'S NOTE

Straw yellow colour, clean and bright.

The nose is very elegant with notes of fennel, white flowers, jasmine, white fruit, aromatic herbs, rosemary honey, citrus notes of orange peel that in addition to complexity, give the wine a feeling of freshness.

The palate is fresh, silky with good acidity, volume and fat. It has a very complex, floral palate, with mineral and saline notes. The finish has a bitter note, very pleasant, of Verdejo well worked by the lees, this wine has an elegance, length and persistence that makes it unique.

FOOD-PAIRING

Aperitif with cured or semi-cured cheeses. Seafood dishes : grilled squid and squid. Vegetarian rice with mushrooms and asparagus. Asian-inspired dishes.

AWARDS

2020

92**pts Miquel Hudin
91pts James Suckling

2019

92pts Decanter
91pts Wine Spectator
91pts James Suckling
91pts Wine Align

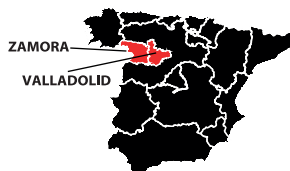
APPELLATION

D.O. Rueda

EUROPE



SPAIN



TORO/RUEDA

