

PITA TERRACOTA

100% VERDEJO



VINEYARD

Rubí de Bracamonte (Valladolid).
Southern D. O. Rueda.

Land:

- Sandy surface.
- Clayey at 50cm.
- Strong presence of silica pebbles.

WINEMAKING

- Grape harvest selected in boxes.
- Fermented in Tuscan clay amphora.
- Aged for nine months on less

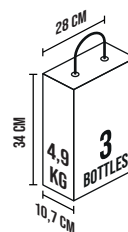
TECHNICAL NOTES

- Varietal: Verdejo
- Alcohol: 13°
- pH: 3,27
- Total acidity: 5,8 g/l
- Residual sugars: 1,4 g/l



VINO ECOLÓGICO

DATA LOGISTICS



WINEMAKER'S NOTES

In 2015, we began sketching the first outlines of this winemaking process, experimenting with different clays from around the world. It wasn't until 2021 that we finally selected the clay from a Tuscan potter to achieve the desired wine.

Our terracotta-aged wine embodies the pure expression of mature grapes from our land, complemented by the salinity imparted by the clay of this Italian region.

It has a straw-yellow colour, a complex nose with notes of ripe white fruits, and on the palate, the volume acquired during aging on lees is the perfect match with the salinity that makes this wine unique.

Emilio Pita Gil