PITA FINCA LA CANTERA

100% VERDEJO. Special selection from our vineyards.

VINEYARD

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

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

WINEMAKING

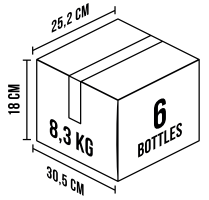
- Grape harvest selected in boxes.
- Fermented in french oak barrels.
- Aged for eight months on less.

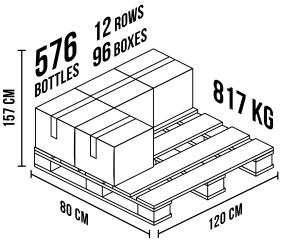
TECHNICAL NOTES

- Varietal: Verdejo
- Alcohol: 13º
- pH: 3,37
- Total acidity: 5,3 g/l
- Residual sugars: 2,0 g/l

VINO ECOLÓGICO

DATA LOGISTICS





WINEMAKER'S NOTES

Pale yellow in the glass with greenish highlights, clean and bright. On the nose, intense aroma dominated by citrus and hints of brioche, peach and ripe fruits. Intense, complex attack in the mouth with a backdrop of fleshiness thanks to the volume achieved during ageing, accompanied by a good presence of acidity to give it a long finish.

Emilio Pita Gil