

Vevi

Verdejo, Organic



APPELLATION:	Rueda
CLIMATE:	Continental
GRAPE(S):	100% Verdejo
SOIL(S):	Clay, Limestone, Sandy
ELEVATION:	600 - 800 meters
VINE AGE:	20 - 40 years old
FARMING:	Organic
PRUNING:	Espaldera, En Vaso
PRODUCTION:	3000 cases

The wine region Rueda is located in the heart of Spain, in the southwestern part of Castilla y León. It is high in elevation and possesses a continental climate with wide shifts between very warm days and cold nights. La Seca has a long tradition of winegrowing and is the ancestral home for the noble Verdejo grape. Verdejo makes one of the most distinctive white wines in all of Spain. Vevi is a cuvee specially made for Vinos de Terruños By Familia Pastor Gilabert in collaboration with the winegrower Eduardo Poza and the winemaker Silvia García, with deep roots and extensive knowledge of the Rueda region. Vevi expresses the unique personality of the native Verdejo grapes, along with the inherent qualities of La Seca terroir. It is balanced, drinkable, and food-friendly white wine.

Vinification: Fermented in stainless steel vat; Raised on the lees 4 to 6 months before bottling.

Character: Fresh, mountain herbs, stone fruits, minerals, light to medium bodied, round texture, crisp acidity, and a clean lingering finish.

Gastronomy: Fresh Seafood, Trout, Salmon, Bacalao, Asian Foods.

