



BELONDRADE



BELONDRADE QUINTA APOLONIA 2017

Classification: White wine partially fermented in barrels.

Grape variety: 100% Verdejo.

IGP: V. T. Castilla y León.

Alc.: 13.5% vol.

Viticulture and vinification: Wine produced exclusively from hand-harvested organic grapes from our Quinta San Diego estate. Our vineyard is a mosaic of 22 plots offering diverse soil compositions, planting patterns, exposures and ages of vines (8 to 50 years) with controlled yields of 33 hl/ha.

A blend of wines fermented spontaneously in French oak barrels and vats of different characteristics.

Climate conditions: 2017 vintage will be remembered as a very complex one. Soft winter gives way to a unstable spring, marked by late frosts (last April, beginning of May) and by some hail. Summer was especially dry and hot, with temperatures higher than 35°C during June. These conditions meant naturally low yields and an advanced maturity, turning out as the earliest harvest ever starting in August, the 24th.

BELONDRADE QUINTA APOLONIA is a different and very personal interpretation of verdejo grape, that joins two very different profiles from this variety: freshness and structure.

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