



BELONDRADE QUINTA APOLONIA 2022

Classification: White wine

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 23 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: The scarce water resources stored in the soils, as a result of the spring rains, allowed the vines to withstand the drought and the three waves of extreme heat recorded since the end of spring. However, they could not prevent a momentary halt in the vegetative cycle, resulting in a vintage with very heterogeneous degrees of ripeness.

The 2022 harvest will go down in the history of BELONDRADE, not only as the longest, but also as an atypical vintage in which handpicking and selection in the field and in the cellar were key. The vinifications by day of harvest and plot have reflected more than ever the great diversity of our terroir, offering us a challenge of new dimensions when it comes to conceiving the first assemblage of the year.

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.

