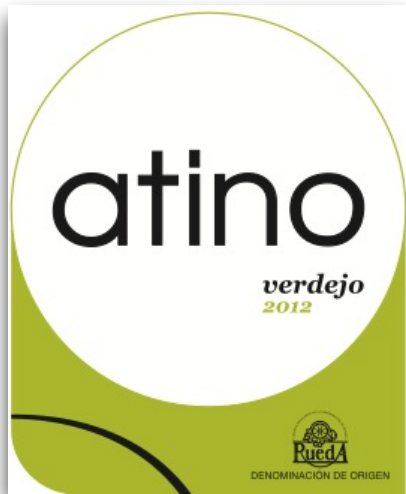


## Bodegas Herrero 'Atino' Verdejo 2017



|             |  |
|-------------|--|
| REGION      | D.O. Rueda   |
| GRAPES      | 100% Verdejo   |
| SOIL        | Limestone and sand.  |
| VITICULTURE | Organic farming. 55 year old vines. Half is estate grown fruit, the other half comes from surrounding, family owned vineyards. |
| VINICULTURE | Stainless steel fermentation via indigenous yeast. No malolactic fermentation.   |
| ALCOHOL     | 12.5%  |

The winemakers who delivered us to our first love in Verdejo were named Herrero. The beautifully crisp, dry and fruit driven wine they made was hypnotic as opposed to dull, like so many Ruedas can be. The Herrero's wines were superior to other Verdejos for 4 reasons ultimately: family, passion, quality terroir, and their commitment to the work it takes to make something great. Hailing from the part of Rueda that had escaped the majority of the phylloxera blight, higher up in the sandy-soiled elevations near Segovia, these boys have productive *pie franco* (ungrafted) vineyards.

This particular terroir, the alluvially-rich sand with limestone, set in their microclimate of Nieva, is just outside Segovia at 850m above sea level. The name of the game in producing white wine is an optimal harvest and a process that minimizes oxidation to maximize freshness and flavor.

The Herrero family's dawn harvests usually occur in late September-early October. They gently de-stem and get the grapes into press within an hour of picking. They use a press that gives maximum control, acquiring a pristine must, that can be then parcel-separated thanks to the 20 stainless steel tanks of varying sizes set up to guard the different plot typicity of each vineyard. Fermentations are easily managed thanks to temperature control, and the filtration system is designed to be the most minimally-oxidative possible. Beautifully aromatic wine, and true to the varietal's pure character.

— Chris Campbell, Importer, C&P Wines



C & P Wines



@cpwines



goodwinesleaveamark



cpwines@mac.com



917.846.1708