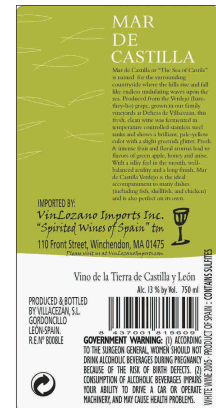


MAR DE CASTILLA BLANCO VERDEJO 2005

Vino de la Tierra de León, Spain

Blend: 100% Verdejo
Source: Villacezan estate vineyards
Yield: 6000 Kg/Ha 2.5 tons/acre)
Harvest: By Hand – September, 2005. 18 Kg boxes
Wine Making:
Pumpover/cap punch down: no
Length of maceration: 12 hour cold pre-soaking
Clarification: yes
Stabilization: 10 days at 3°C
Filtration: light
Barrel Aging: No
Date of Bottling: March 1 2006
Production: 2400 cases
Lab Análisis at time of Bottling:
Alcohol percentage: 13%
pH: 3.36
Free Sulphur (mg/ltr.): 24
Total Sulphur (mg/ltr): 71
Total acidity (gr/ltr of tartaric acid): 5.2
Glycerine (gr/ltr):
Sugar (gr/ltr): 2



Mar de Castilla or "The Sea of Castile" is named for the surrounding countryside where the hills rise and fall like endless undulating waves upon the sea. Produced from the Verdejo (bare-they-ho) grape, grown in our family vineyards at Dehesa de Villacezán, this fresh, clean wine was fermented in temperature controlled stainless steel tanks and shows a brilliant, pale-yellow color with a slight greenish glitter. Fresh & intense fruit and floral aromas lead to flavors of green apple, honey and anise. With a silky feel in the mouth, well-balanced acidity and a long finish, Mar de Castilla Verdejo is the ideal accompaniment to many dishes (including fish, shellfish, and chicken) and is also perfect on its own.